

# Wilton Court Dinner Menu

## Selected cocktails

### Pimms

A classic British cocktail  
Pimms No.1 mixed with lemonade over ice  
finished with mint, cucumber, orange and strawberry  
£6.50

### Truly British

Celebrate your patriotic side.  
Gin, elderflower and apple juice, served  
over ice with a slice of fresh apple  
£6.50

### Mojito

The refreshing Cuban classic.  
Bacardi mixed with mint, sugar,  
lime and soda served over ice  
£7.00

### Woo Woo

A fruity mix of peach schnapps, vodka and  
cranberry juice finished with ice and a wedge of lime  
£6.50

### Cosmopolitan

A favourite with the ladies.  
Vodka, Cointreau, cranberry and lime juice  
£8.50

### Bakewell Bellini

The classic taste of Bakewell tart.  
Cherry kirsch and amaretto topped up with prosecco  
£8.00

## Non-alcoholic cocktail

### Gentle Breeze

Apple, cranberry and lime juice served over ice £4.25

## Starters

Homemade soup, (GF available)	£6.25
Duck and orange pate, toasted brioche, tomato chutney (GF available)	£6.50
Crispy ham hock, fried duck egg, mustard mayonnaise, pickled red cabbage	£7.25
Classic prawn and brown shrimp cocktail, buttered brown bread (GF available)	£6.95
Dorstone goats cheese and caramelised red onion tart, dressed rocket, aged balsamic (V)	£6.25
Wye Valley smoked salmon, dill crème fraiche, orange salad (GF)	£7.50
Pigeon breast, pearl barley, chestnut mushrooms, black pudding	£8.50
Smoked haddock fishcake, creamed leeks	£7.50
Truffled wild mushrooms, garlic cream, toasted brioche (GF available) (V)	£7.95
Wholegrain mustard pannacotta, pickled beetroot, baby rocket (V)(GF)	£6.25

## Sharing Platters

Selection of charcuterie, parmesan, rocket and sun blushed tomato salad, cornichons, pesto, warm ciabatta (GF available)	£14.95
Selection of smoked fish and prawns, lemon mayonnaise, baby gem, cornichons and capers, warm ciabatta (GF available)	£14.95
Selection of local cheese, celery, grapes, apple, tomato chutney, warm Ciabatta and selection of biscuits (GF available)	£14.50

## Mains

Herefordshire rib eye steak, triple cooked fries, roasted tomato and mushroom, garlic and herb butter (GF)	£24.00
Butternut squash gnocchi, toasted pumpkin seeds (V)	£16.25
Local rump of lamb, fondant potato, roasted baby vegetables, red wine jus (GF)	£25.00
Pan roasted cod, crushed potatoes, spinach, tenderstem broccoli, poached egg, chive hollandaise (GF)	£22.00
Slow roast belly pork, dauphinoise potatoes, savoy cabbage, caramelised apple, cider jus (GF)	£19.50
Herefordshire fillet steak, sauté potatoes, wild mushrooms, spinach, red wine jus (GF)	£26.00
Fish of the day (ask your waitress for details)	£17.25
Sunblushed tomato and roasted red pepper risotto, mozzarella and rocket salad (GF) (V)	£16.25
Pan roasted chicken supreme, fondant potato, creamed leeks, crisp pancetta (GF)	£17.25
Herefordshire rump burger, crispy pancetta and cheese, brioche bun and your choice of triple cooked or skinny fries (GF available)	£15.95

## Sides

Skinny or triple cooked fries	£2.95
Sweet potato fries	£3.25
Side Salad	£2.95
Selection of seasonal vegetables	£3.25

A 5 course tasting menu at £52.50 is available by prior arrangement designed by the Head chef Rachael Williams to be enjoyed by the whole table.

Meat is served medium rare, please advise if you would like your meat cooked further.

GF- Gluten free, V – Vegetarian, GF bread available on request

**Please inform a member of staff if you have any food allergies or intolerances. We are happy to discuss suitable options with you. Our kitchen is not nut free**

Alternative fish options are available with 24 hours' notice, a supplement may apply.

Dairy free and vegan options available by prior arrangement.

All produce is traceable.

## Desserts

All desserts £7.25

Treacle tart, clotted cream

Black cherry and rosewater pavlova, crushed pistachios, pistachio ice cream (GF)

Vanilla pannacotta, poached figs, toasted hazelnuts, praline ice cream (GF)

Golden syrup crème brulee, shortbread biscuit (GF minus shortbread)

Sticky toffee pudding, toffee sauce, vanilla ice cream

Warm chocolate brownie, salted caramel, caramel ice cream

Ice creams and sorbets £6.50

Please ask for today's list selection

Choice of local cheeses served with celery, grapes, biscuits and chutney.  
(GF biscuits available).

Three choices £7.95. All five £14.50

### Hereford Hop

Full fat hard cheese made with pasteurised cows' milk and natural rennet. Encrusted with toasted hops which give a pleasing edge to the flavour. Made at Laurel Farm by Charles Martell, Dymock, Gloucestershire.

### Finn

Finn is an unpasteurised, soft-white cheese produced by Charlie Westhead of Neal's Yard Creamery. It is the only triple cream cheese made in England. Firm with a rich, double creamy texture, the mild cheese is fresh and lactic when young taking on a mushroom and nutty taste as it matures.

### Perl Las

Perl Las, meaning blue pearl, is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones.

### Ragstone

A beautiful white cheese made by Charlie Westhead at Neal's Yard Creamery in the Wye Valley with unpasteurised goat's milk from Herefordshire. Firm when young, softening as it ages and with a smooth lactic flavour and delightful lemony tang.

### Hereford Sage

Made at Monkland Dairy in Herefordshire it's made with the Little Hereford curd and flavoured with fresh sage it is then pressed for 24 hours and then matured for between 6-10 weeks. Sage is a very traditional addition to cheese and produces a nice fresh flavour without overpowering the cheese itself.

### Teas & coffees

Pot of tea served (choice of herbal, fruits, English breakfast or Earl Grey) £3.75

Pot of filter coffee, Americano, Café au Lait, Espresso, Latté or Cappuccino £3.75

Your choice of liqueur coffee £6.00

All above served with petit fours