

Wilton Court Lunch 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

Artisan bread and Netherend farm butter £1.75
Marinated Olives £3.50

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 £6.25

Wye Valley smoked salmon, dill crème fraiche, orange salad (GF) £7.50

Smoked haddock fishcake, creamed leeks £7.50

Truffled wild mushrooms, garlic cream toasted brioche
(GF available) (V) £7.95

Salt and pepper squid, aioli, mixed leaf £5.95

Wholegrain mustard pannacotta, pickled beetroot, baby rocket £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

Sandwiches

All served on white or malted bread with a salad garnish and Tyrell's crisps

Wye Valley smoked salmon, cream cheese and cucumber	£6.25
Honey Roasted ham and tomato	£5.95
Hereford hop cheese and pickle (V)	£5.75
Bacon, lettuce and tomato	£6.25
Hereford hop rarebit, tomato chutney (V)	£5.95
Tuna mayonnaise and cucumber	£5.95

Mains

Herefordshire rib eye steak, triple cooked fries, roasted tomato and mushroom, garlic and herb butter (GF)	£19.95
Butternut squash gnocchi, toasted pumpkin seeds (V)	£15.25
Pan roasted chicken supreme, fondant potato, creamed leeks, crispy pancetta (GF)	£15.50
Honey and mustard roasted ham, egg and your choice of triple cooked or skinny fries, dressed salad (GF)	£9.25
Herefordshire rump burger, crispy pancetta and cheese, brioche bun and your choice of triple cooked or skinny fries (GF available)	£13.95
Fish of the day (GF)	£14.95
Sunblushed tomato and roasted red pepper risotto, mozzarella and rocket salad (GF) (V)	£13.95

Sides

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

Sunday Roast (served Sundays lunch only)

Herefordshire roast sirloin of beef, Yorkshire pudding, or pan roasted chicken supreme both served with roast potatoes, selection of vegetables, pan jus

£14.25

Meat is served medium rare. Please advise if you would like your meat cooked further.
Burgers are cooked through.

GF Gluten Free V Vegetarian GF bread available on request
Dairy Free and Vegan options available by prior arrangement.

Please inform a member of staff if you have any allergies. We will be happy to discuss suitable options for you. Our kitchen is not nut free

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 biscuit)

Sticky toffee pudding, toffee sauce, vanilla ice cream

Warm chocolate brownie, hazelnuts, 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