

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
Salmon terrine, citrus crème fraiche, dill, ciabatta wafer (GF available)	£7.50
Venison carpaccio, blackberries, horseradish cream, hazelnuts (GF)	£7.95
Hereford hop twice baked soufflé, baby leeks, parmesan crisp, pomegranate (V)	£6.50
Dorstone goats cheese and caramelised red onion tart, dressed rocket, aged balsamic (V)	£6.25
Slow cooked Pork Belly, celeriac remoulade, caramelised apple, celeriac puree (GF)	£7.50
Truffled wild mushrooms & spinach vol au vent, garlic cream (V)	£7.95
Scallops, spiced cauliflower puree, pickled cauliflower, black pudding bon bon, pancetta	£9.50

Mains

Rib-eye steak, sweet potato fries, garlic mushrooms, peas, peppercorn sauce, watercress.	£24.00
Mozzarella & tomato gnocchi, lemon pesto, tenderstem broccoli (V)	£14.25
Herb crusted Hake, seafood cassoulet, poached egg, samphire	£16.50
Confit duck leg, herb croquette, braised red cabbage, cherry reduction	£17.50
Fillet steak, pomme puree, braised shallot, wild mushroom, cavolo nero, Jus (GF)	£26.00
Fish of the day (ask your waitress for details)	£15.95
Pan roasted chicken supreme wrapped in pancetta, pea & saffron risotto, crispy sage, jus (GF)	£17.50
Gourmet burger, crispy pancetta, cheese, brioche bun, baby gem, tomato, gherkin. truffle fries, coleslaw. (GF available)	£14.95
Feta & Roasted root vegetable tart, spiced Israeli cous cous, peashoot salad (V)	£14.25

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 Laura O'Brien to be enjoyed by the whole table.

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

Burgers cooked through

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 £7.50

Pistachio & olive cake, poached peaches, candied pistachio, apricot ice-cream

Blackberry & lemon Eton mess

Lemon curd, Chantilly, blackberry coulis, meringue (GF)

Caramel pannacotta, honeycomb, gingerbread, salted caramel

Trio of chocolate

Dark chocolate tart, milk chocolate mousse, white chocolate blondie, amaretti Ice-cream

Orange and cinnamon bread and butter pudding, crème anglaise

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.

Smoked Caerphilly

A great twist on a great classic. Smoked in Glyneathinog farm using oak chips from the surrounding woodland, the lightness of the smoking adds an extra dimension to the flavour and texture of the cheese.

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