

Wilton Court Lunch Menu

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

Starters

Homemade soup, (GF available)	£6.25
Smoked salmon terrine, citrus crème fraiche, dill, ciabatta wafer (GF available)	£7.50
Venison carpaccio, blackberries, horseradish cream, hazelnuts (GF)	£7.95
Dorstone goats cheese and caramelised red onion tart, dressed rocket, aged balsamic (V)	£6.25
Pork Belly, celeriac remoulade, caramelised apple, celeriac puree. (GF)	£7.50

Sandwiches

All served on white or malted bread with a salad garnish and coleslaw

Wye Valley smoked salmon, cream cheese and cucumber	£6.25
Honey Roasted ham and mustard mayo	£5.95
Hereford hop cheese and pickle (V)	£5.75
Bacon, lettuce and tomato	£6.25
Hereford hop rarebit, tomato chutney (V)	£5.95
Prawn Marie rose and baby gem lettuce	£6.25
Beef and horseradish	£5.95

Mains

Herefordshire rib eye steak, sweet potato fries, garlic mushrooms, peas, Peppercorn sauce, watercress.	£19.95
Mozzarella & tomato gnocchi, lemon pesto, tenderstem broccoli (V)	£13.25
Pan roasted chicken supreme wrapped in pancetta, pea & sage risotto, crispy sage, jus. (GF)	£14.50
Honey and mustard roasted ham with peas, eggs and your choice of triple Cooked or skinny fries, dressed salad (GF)	£10.00
Gourmet burger, crispy pancetta and cheese, brioche bun and your choice of triple cooked or skinny fries (GF available)	£13.95
Fish of the day (ask waitress for details)	£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

Desserts

All Desserts £7.25

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 brownie, amaretti Ice-cream

Orange and cinnamon bread and butter pudding, crème anglais

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).
Please ask for today's cheese list selection
Three choices £7.95. All five £14.50

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

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 meet 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

Local cheese menu

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.

