



the
hereford

LUNCH MENU

SET LUNCH MENU

TO START

English Onion Soup
Hereford hop rarebit

Chicken Liver Parfait
caramelised onion chutney and toasted brioche

Hot Smoked Salmon Rillette
cream cheese and chive

MAIN COURSE

Slow Cooked Feather Blade of Beef
smoked potato puree and roasted onion

Wye Valley Beer Battered Haddock
hand-cut chips and crushed peas

Macaroni cheese
aged parmesan and crispy artichokes

DESSERTS

Traditional Creme Brulee
cinnamon shortbread

Blackberry and Cider Apple Crumble
vanilla ice cream

Rowlestone Farm Vanilla Ice Cream
honeycomb

Please ask for our daily vegan options

TWO COURSES £15 | THREE COURSES £20

Please discuss any allergies or dietary requirements with your server before ordering.
Gluten & dairy free options can be offered on request. A full list of allergens is available.