

MAINS

Herefordshire Beef Short Rib (GF) 17

Slow-cooked, braised short rib in a rich, red wine sauce, with crisp smoked bacon lardons and wild mushrooms. Served with a twice-cooked potato pave and glazed baby carrots.

Kashmiri Chicken Curry (GF without naan) 14.5

Herefordshire chicken breast, marinated in natural yoghurt and garam masala, cooked in a northern Indian butter sauce, with toasted almonds, coriander and sliced green chilli.

Served with rice and a garlic and coriander naan.

Herb Crusted Cod Loin (GF) 15

Herb-crusted cod loin with a hint of horseradish. Served with buttery, crushed potatoes, parsnip purée, roasted vine cherry tomatoes and finished with a drizzle of parsley oil.

Courtyard Fish Pie (GF) 13.95

Salmon and haddock, combined in a thick, cream and dill sauce with prawns, topped with mashed potato and grilled until golden. Served with a dressed salad garnish.

Homemade Gnocchi (GF + DF + VE) 13

Handmade potato gnocchi, pan fried with a roasted tomato sauce.

Finished with dressed rocket and toasted pine nuts.

Tagliatelle (V) 13.5

Tagliatelle, coated in a zesty lemon and walnut pesto, peas and courgette ribbons.

Finished with shards of parmesan and herby gremolata.

DESSERTS

Chase Marmalade Gin Baked Cheesecake (V) 6

Chase Marmalade gin, combined with cream cheese, baked until set, topped with a lemon and juniper curd and candied fruit slices. Served with a mixed berry compote.

Chase Rhubarb Vodka and Vanilla Panna Cotta (GF without crumb) 6

Creamy, vanilla bean panna cotta, infused with Chase rhubarb vodka, poached rhubarb and a gingernut pistachio crumb.

Sticky Toffee and Date Pudding (V) 5

Warm sticky toffee and date pudding served with hot toffee sauce and clotted cream ice-cream.

Sorbet (GF + DF + VE) 5

A trio of sorbets: Champagne, Raspberry and Mango.

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | VE = Vegan

If you have a food allergy or intolerance please inform a member of staff before placing your order.