



TASTING MENU

7 - COURSES £95
WINE FLIGHT £55

To Start

Selection Of Snacks

To follow

Sourdough Bread *Pierre Mignon 100ml*

Ampersand Butter - Appetiser

Beetroot and Fig Salad *Sauvignon Blanc 50ml*

Goats Curd - Linseed

Pan Fried Cornish Hake *Albarino 75ml*

Spiced Cauliflower - Coconut & Curry Cream

Fillet Of Beef *Carignan 75ml*

Slow Cooked Cheek - Sweet & Sour Shallot - Red Wine Sauce

British & French Cheese Plate

(Optional Course £14 to share)

Pre Dessert

Geranium Pannacotta - Lychee - Coconut

Chocolate Delice *Monbazillac 50ml*

Toasted Pistachio's - Salted Caramel Ice Cream

To finish

Petit Fours

PLEASE LET THE TEAM KNOW OF ANY ALLERGIES OR INTOLERANCES.

A DISCRETIONARY 12.5 % SERVICE CHARGE WILL BE ADDED TO YOUR BILL



THE MALVERN HILLS HAVE LONG INSPIRED WRITERS AND COMPOSERS, THEIR QUIET BEAUTY LEAVING A LASTING IMPRESSION. C.S. LEWIS, TOO, FOUND INSPIRATION HERE, HIS FIRST VISION OF NARNIA SPARKED BY A GAS LAMP GLOWING THROUGH THE SNOW ON A WINTER'S EVENING. LIKE LEWIS, WE INVITE YOU ON A JOURNEY—ONE THAT TAKES YOU THROUGH THE HEART OF MALVERN, WITH A TASTING MENU CRAFTED FROM THE FINEST PRODUCE SOURCED LOCALLY WHERE POSSIBLE, EACH DISH A STEP INTO THE LANDSCAPE THAT INSPIRED SUCH TIMELESS STORIES.