



TASTING MENU
7-COURSES £75
WINE FLIGHT £50

Snacks

Smoked Eel & Granny Smith Crustard
Cheese Sable - Black Garlic - Beef Fillet Tart

To follow

Sourdough Bread *Pierre Mignon 100ml*
Ampersand Butter - Appetiser

Salt Baked Beetroot *Sauvignon Blanc 50ml*
Goats Curd - Pumpkin seeds

Grilled Cornish Mackerel *Albarino 75ml*
Avocado - Lime - Dukkah

Honey Glazed Duck Breast *Carignan 75ml*
Chicory - Gnocchi - Celeriac

British & French Cheese Plate
(Optional Course £14 to share)

Pre Dessert
Rose Geranium - Lychee - Coconut

Chocolate Delice *Monbazillac 50ml*
Clementine - Olive Oil

To finish

Petit Fours



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.