

THE PAVILION

BRUNCH MENU

Light Bites

Smoked Cod Croquettes with Quail Eggs & Sautéed Chorizo Micro Salad **7.5**

Strips of Herefordshire Beef with wilted Spinach, Poached Egg & Truffle Hollandaise, on a Toasted Muffin **7.5**

Trio of Hummus with Crudités & homemade Flatbreads (VE, DF) **7**

Open Sandwiches

*Served on Toasted Sour Dough with Wye Valley Salad & Two Farmers Crisps
(GF options available)*

New York Deli - Roquette, Pastrami, Dill Pickles & American Mustard Mayonnaise,
topped with melted Hereford Hop Cheese **8**

Smoked Salmon, Avocado, Radish & Dill Pickles **8**

Local Black Bomber Cheese Welsh Rarebit (V) **7.5**

Salads

Sautéed Jersey Royals, Fine Bean Salad with Sous Vide local Free Range Chicken & Parma Ham Crisp **13**

Garlic & Rosemary Parmentier Potatoes, wilted Greens with Pak Choi, Sundried Tomato & toasted Almonds
(VE, GF) **13**

Smoked Mackerel & Beetroot Wye Valley Salad with a Pomegranate and Orange dressing (GF) **13**

Our aim is to use the highest quality, locally sourced produce in all of our dishes!

We will always do our best to accommodate so please ask your server if you have any food allergies or special dietary requirements

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