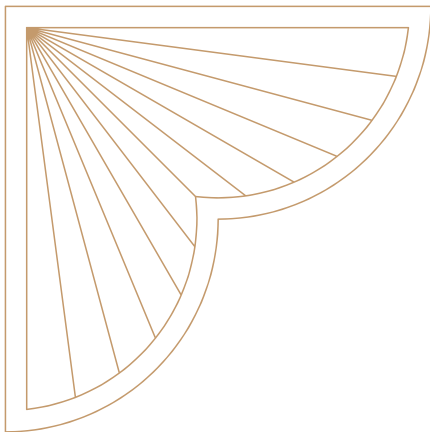




STARTER

WYE VALLEY HPA BEER AND ONION SOUP WITH CHEESE GOUGÈRES

A rich and comforting soup, made with Wye Valley HPA and sweet caramelised onions, served with light and cheesy gougères.

MAIN

BRAISED HEREFORDSHIRE BEEF CHEEK, BLUE CHEESE, CHESTNUT AND CELERiac PEARL BARLEY RISOTTO, RED WINE SAUCE

Slow-braised beef cheek paired with a creamy pearl barley risotto, bringing together earthy chestnuts, celeriac and blue cheese with a rich red wine sauce.

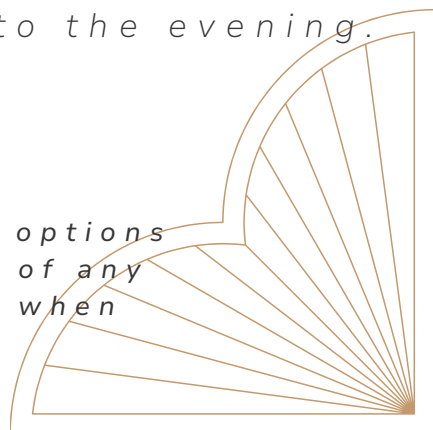
DESSERT

MILL BANK COFFEE AND PENDERYN SHERRYWOOD WHISKY TIRAMISU

Layers of coffee-soaked sponge and mascarpone infused with Penderyn Sherrywood Whisky, creating a rich and elegant finish to the evening.

£39 PER PERSON

Vegetarian, vegan and gluten-free options are available. Please let us know of any dietary requirements in advance when booking your table





THE SIDINGS

SUPPER CLUB

