



THE INN

AT WELLAND

Aperitifs & nibbles

Glass of Organic Pink Sparkling Prosecco - Italy	£6.00
Harrys Bellini – white peach purée - angostura bitters - Prosecco	£8.50
Homemade artisan bread – Netherend Farm butter – beef marrow butter	£4.90
Bowl of Provençal olives	£4.50

Starters

Chilled tomato & watermelon gazpacho [gf] *	£5.50
Cornish crab tian – lime -chilli dressing & radish [gf]	£9.50
Potted salt beef brisket – pickles – spelt bread	£7.90
Caramelised onion & Godminster cheese soufflé - rosemary cream	£7.90
Pershore courgette - basil - garlic & dried tomato - warm salad [gf] [Ve]	£6.90/14.90
Fresh egg agnolotti pasta – sweet potato & parmesan – Summer truffle & hazelnut pesto [v]	£8.50
Seared south coast Scallops - chorizo & garden peas [gf]	£12.90

Mains

Charcoal grilled Herefordshire beef - stuffed portobello mushroom - roasted tomatoes - triple cooked chips	
10oz dry aged rib eye. £26.90. 8oz prime beef fillet. £28.90	
Crispy belly of Old Spot – French style peas [gf]	£16.50
Hay baked duck breast – potato fondant – chard – pickled rhubarb	£19.90
Loch Duart salmon fillet encrôte – puff pastry – garden pea purée – herb roast new potatoes	£19.50
Salt baked celeriac – pickled apple – crisp kale – toasted hazelnuts [gf] [Ve]	£14.50
Smoked Herefordshire beef burger – Applewood cheese - rosemary bun - triple cooked chips *	£15.50
Handmade Orecchiette pasta – roasted beetroot – walnuts & tenderstem broccoli [Ve]	£14.50

Sides & sauces

Triple cooked chips	£3.50
Truffle & parmesan Fries	£4.00
Tenderstem broccoli – Roquefort cheese	£4.00
Tempura cauliflower – tahini dressing	£4.00
Rocket & parmesan salad	£3.50
Peppercorn sauce	£2.50
Bearnaise	£2.50

Please make us aware of any food allergy or special dietary requirement

*Gluten free [gf] Where not indicated some dishes can be adapted to be made gf **

*Vegan [Ve] Where not indicated some dishes can be adapted to be made ve **