



The Grove Restaurant Menu at Hay Festival 2019

MAINS

Tenderloin of locally sourced pork served with a parsnip purée and crisp, compressed apple and a Hereford cider and thyme jus

Maple brined and braised locally sourced beef brisket with a Wye Valley stout and oyster sauce

Seared salmon fillet with Wye Valley asparagus, peas and pancetta

Wild mushroom, leek and sage pie with celeriac croquettes and star anise carrot puree (v/gf)

SPECIALS

Slow roast rolled leg of Marches lamb served with chargrilled Provençal vegetables, olive tapenade and wild garlic pesto

Confit local duck leg with braised red cabbage, sweet young peas, lettuce and truffle oil pommes purée

Warm lemon and rosemary free roaming chicken salad with a shallot and caper dressing

West Country sea bass and turmeric potatoes in rasam broth

Chargrilled Wye Valley asparagus with sage polenta, white bean hummus, spring onion and wild garlic and hazelnut pesto (vegan)

DESSERTS

Poached Herefordshire strawberries with mint and Bollinger™ champagne

Lemon posset with white chocolate and lavender

Dark chocolate tart with local raspberries

Our legendary sticky toffee pudding with clotted or coconut cream (vegan/gf)