

Market Menu

Served daily

Lunch 12.00noon - 2.15pm Dinner 6.30 - 9pm

Lunch one course £12.95 Two courses £14.95
Three courses £17.50

Dinner two courses £27.50
Three courses £32.50

Starters

Chef's soup of the day

Smoked chicken & mango, pinenuts & sun dried tomato

Wye Valley smoked salmon with sweet melon,
wholegrain mustard, dill dressing

Cherry tomato & Ragstone tartlet, mixed leaves

Mains

Herefordshire rump steak, braised red cabbage & red wine pan sauce

Pan fried breast of chicken, sweet potato puree, leeks & crispy bacon

Spinach & mushroom risotto, topped with mozzarella

Grilled salmon, purple sprouting, chive potatoes, dill butter

Desserts

Bread & Butter pudding, toffee sauce, vanilla ice cream

Iced fruit parfait

Coffee crème brulee, short bread biscuit

Selection of local cheeses accompanied by
pear & apple chutney & biscuits £2.50 supplement

Freshly brewed coffee & petit fours £3.75

Wilton Court Sunday lunch menu

Two courses £16.50 Three courses £18.50
Served from 12.00noon - 2.15pm

Starters

Sweet melon with Wye Valley smoked salmon,
lemon mayonnaise

Onion & sweet corn soup

Baked Shropshire blue & broccoli tartlet

Continental meat platter, sun blushed tomatoes
& Parmesan shavings

Tomato, mozzarella salad, aged balsamic reduction & garlic croutons

Mains

Roast How Caple Beef, Yorkshire pudding and horseradish

Garlic & rosemary roasted Upton Bishop Lamb, mint sauce

Breast of chicken filled with apricots & bacon, fondant potato
red wine & spring onion sauce

Glazed goats cheese and artichoke on watercress,
roquette & pine nut salad

Pan grilled salmon, chive potato, summer greens
with a tomato, red onion salsa

All served with seasonal vegetables

Desserts

Strawberry & raspberry Eton mess

Iced vanilla parfait with red berry coulis

Peach Melba

Cider Panacotta with raspberry sorbet

Sorbets & ice cream

Selection of local cheeses, accompanied by
pear & apple chutney, celery, grapes & biscuits
£2.50 supplement

Freshly brewed coffee & petit fours £3.75

Wilton Court

RESTAURANT WITH ROOMS

Sample Menus

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Highly Commended



Restaurant with Rooms

2011 - 2012



THE FINEST RIVERSIDE WELCOME

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Mulberry Restaurant a la carte Dinner Menu

Served daily from 6.30pm - 9pm

Fresh bread with Netherend Farm salted butter, extra virgin rapeseed oil £1.35

Starters

Seared king prawns, horseradish croutons, chive cream £8.95

Seared pigeon breast, bacon lardons, garden leaves, garlic croutons, sun blush tomato dressing £7.95

Beetroot Carpaccio, Perroche goat's cheese, rocket & walnut dressing £6.50

Soused red mullet, samphire, sweet chilli dressing £7.50

Roast quail & apricot salad, raspberry vinaigrette £8.95

Leek & wild mushroom risotto £6.95

Mains

Fillet of Herefordshire beef, fondant potatoes, wild mushrooms, spinach & pink peppercorn sauce £22.50

Garlic & Rosemary marinated loin of Upton Bishop lamb, rosti potato, pea puree, rosemary jus £19.50

Grilled stone bass, braised baby gem, broad beans, brown shrimp £17.50

Barbary duck breast, fondant potato, summer greens & brandied plum sauce £18.00

Venison haunch steak, celeriac puree, pickled walnut, red wine jus £18.95

Sun blushed tomato, parmesan & courgette tartlet, rocket & watercress salad £17.00

Desserts

Local seasonal fruits
frangipane tart, clotted cream

Bread & butter pudding, toffee sauce

Warm chocolate brownie, maple ice cream

Westons cider Panacotta, apple crisp

Old fashioned Herefordshire trifle, raspberry sorbet

Selection of homemade ice-creams & Sorbets

All of the above £6.95

Cheese

Three local cheeses served with celery, grapes, biscuits & homemade chutney £7.50

Six cheeses to share £13.95

For that special occasion and by prior arrangement our Head Chef Martyn Williams will create a seven course tasting menu designed for all persons dining at your table £52.50 per person.

Wilton Riverview Restaurant and Bar a la carte Menu

Served lunch time Monday to Saturday
& dinner Sunday to Thursday 12.noon - 2.15pm
6.30 - 9.00pm

Lite Bites

Fresh bread with Netherend Farm salted butter, extra virgin rapeseed oil & olives £1.35

Chefs soup of the day with homemade bread £5.75

Wye Valley Smokery smoked salmon with mixed leaf salad, lemon & homemade bread £8.95

Italian meats platter, parmesan, sun dried tomatoes, mixed leaf & homemade bread £7.85

Avocado and prawn salad, Marie rose sauce & brown bread £7.85

Sweet melon, parma ham & dressed roquette £7.75

Herefordshire cheese platter, chutney, apple, celery & crushed bread £8.95

Mains

Herefordshire rump steak, tripple cooked fries, tomatoes & mushrooms £12.95

Wilton Court salad, confit duck leg, panchetta, poached hens egg, raspberry vinaigrette £10.75

Seared tuna, crushed new potatoes, wilted spinach, brown shrimp, lemon & spring onion butter £10.95

Chicken & mango stir fry, egg noodles, chilli, coriander £9.50

Local braised ham, County flavours, free range eggs, dressed salad & triple cooked chips £8.95

Cornwall's pork & leek sausage, mash & onion gravy £8.95

Side Orders

Triple cooked chips £2.75

Buttered new potatoes £2.75

Mixed or green dressed salad £3.25

Tomato & Mozzarella salad £4.20

Homemade garlic bread £2.75

Sandwiches (lunch times only)

All served with coleslaw & salad, with a choice of homemade white or brown bread

Herefordshire sirloin beef with horseradish £6.95

Cheese & tomato with a rocket salad £6.75

Honey roast ham & tomato £6.50

Wye Valley smoked salmon, cream cheese £7.25

For our younger guests

Homemade fish goujons or chicken with hand cut chips and peas (The majority of the dishes on this menu can be served in smaller portions for children) £7.25