



Colwall Park

Hotel, Bar & Restaurant

Snacks & Starters

Marinated Olives together with Feta Cheese & Home Dried Tomatoes	£3.55	Today's Fresh Soup with freshly baked bread & butter	£5.15
Garlic Bread herb focaccia with real garlic butter	£3.55	Twice Baked Cheese Soufflé toasted almond, spring onion & rocket salad	£7.35
Rocket & Parmesan Salad with basil pesto, balsamic, home dried tomatoes & olives	£5.75	Wasabi Marinated Gravdax of Salmon with crispy cabbage & wasabi dip	£7.55
Caramelised Red Onion Tart with grilled goat's cheese, reduced balsamic	£5.95	Potted Prawns with warm toasted wholemeal bread	£7.75
Traditional Fishcake with shallot & tarragon dressing & mixed leaves	£6.25	Smoked Chicken & Asparagus Salad quail eggs, celeriac remoulade & truffle dressing	£7.95
Pressed Goosnargh Duck Terrine truffle dressing, mixed leaves & toasted brioche	£6.75	Hand Dived Scallops with cauliflower purée, tomato & basil sauce vierge	£8.15

Brasserie Favourites

Warm Asparagus & Broccoli Quiche With hot buttered new potatoes, dressed mixed leaves	£10.25
Classic Caesar Salad/with Chicken baby gem leaves, parmesan, croutons & caesar dressing	£9.25/£13.25
Battered Fish & Chips in a light batter made with Becks Lager, served with hand cut chips & a mushy peas purée	£11.35
Roast Tenderloin of Middle White Pork sage & onion mash, cabbage & bacon, apple fondant and red wine jus	£13.45
Baked Fillet of Salmon new potatoes, spinach, green vegetables with a dill & caper white wine cream sauce	£13.65
Slow-Cooked Spare Rib of Hereford Beef creamed potato, fresh vegetables and a red wine jus	£14.25
Chargrilled 28 Day Dry-aged Sirloin Steak mushroom, onion rings, french beans & triple cooked chips with a choice of pepper sauce, red wine sauce or garlic butter	£17.50

Gourmet Specials

Caramelised Shallot Tart Tatin with grilled goats cheese, creamed potatoes, seasonal vegetables, aged balsamic & basil pesto	£18.95
Steamed Fillet of Halibut with pea, herb & smoked salmon risotto, saffron cream sauce	£19.45
Roast Breast of Goosnargh Duck mashed potatoes, braised red cabbage, glazed carrots, red wine jus	£19.55
Crisp Fillet of Sea Bass crushed potatoes, buttered spinach, mediterranean vegetables red pepper coulis & basil oil	£19.75
Duo of Guinea Fowl truffle scented mashed potatoes, asparagus, creamed leeks and tarragon cream sauce	£19.45
Roast Rack of Longdon Marsh Lamb thyme mash, seasonal vegetables, home dried tomatoes & red wine sauce	£21.50

Extras – Mixed Seasonal Vegetables, Bowl of Triple Cooked Chips, Hot Buttered New Potatoes, each at £2.95

Desserts & Cheese

Selection of Home Made Ice Creams & Sorbets with soft fruits & raspberry coulis	£5.95	Warm Chocolate Bread & Butter Pudding with home made custard	£6.95
Lemon Cheesecake with blueberry sorbet	£6.25	Passion Fruit Mousse with strawberry ice cream	£7.25
Raspberry Crème Brulée with raspberry sorbet	£6.25	Cappuccino Delice with chocolate sauce & vanilla ice cream	£7.25
Steamed Syrup & Ginger Sponge with Cointreau Scented Custard	£6.55	Three Counties Cheese Board a selection of superb local cheeses and Colston Bassett Stilton	£8.50

If you would like to leave a tip it will be shared entirely and equally between all members of staff

28 Day Dry Aged Hereford Beef, Free Range Pork, Malvern Hills Grass Fed Lamb & Free Range Chicken all from Hillworth Farm, Longdon Marsh;
Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden
We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.