

An optional service charge of 10% is applied to tables of 8 or more

the bookshop

Please tell us about any allergies or dietary needs before ordering

COUNTER

PETER COOK'S BREAD — 4.0
"In House" Marmite Butter

OLIVES — 4.5
In Rosemary & Orange **VEGAN**

FRESH ANCHOVIES — 5.8
Sourdough Bread

WILD HERB HUMMUS — 5.0
Foraged Herbs, Curd Cheese,
Toasted Seeds, Bread **VEG**

CHARCUTERIE BOARD — 10/15
Treal Farm Cured Meat
Selection, Pickled Cabbage

TO START

SMOKED GRESSINGHAM DUCK — 11.0
Wye Valley Asparagus, Cured Yolk,
Duck Fat Granola

WILD GARLIC & NEW POTATO SOUP — 7.0
Burnt Onion, Curd Cheese Puff **VEG**

BERTHA ROAST CAULIFLOWER — 7.5
Roasted Shallots, Jerusalem Artichokes
& Smoked Hazelnut **VEGAN**

VENISON CARPACCIO — 10.5
Nettles, Pickled Wild Mushrooms,
Spring Salad, Chive Emulsion

DEVON CRAB RAREBIT — 11.5
Burnt Butter Hash Brown, Pickled
Cauliflower, Smoked Bacon

SMOKED HADDOCK ARANCINI — 7.5
Confit Yolk, Pearl Barley, Pickled
Raisins, Curry Hollandaise

STEAKS

All our steaks are from Heggies in Hereford, dry-aged in a Himalayan salt chamber for a minimum of 28 days & cooked over coals in our Bertha oven. All steaks are served with beef-dripping chips & sauce

Chimichurri, Garlic Butter, Bone Marrow Gravy, Bearnaise, Peppercorn Sauce

8 OZ BAVETTE STEAK — 27.0

8 OZ FILLET STEAK — 38.0

10 OZ GRASS-FED RUMP — 28.5

10 OZ RIB-EYE STEAK — 35.5

SHARING 19 OZ PICANHA RUMP STEAK — 50.0
Parsley & Caper Salad

SHARING CUT OF THE DAY
Ask Server For Today's Weight & Price

SIDES

SMASHED POTATO — 5.5
Aioli & Smoked Bacon Crumb

CHARRED HISPI CABBAGE - 4.0
Garlic Butter, Pickled Shallot

BEEF DRIPPING CHIPS — 5.0

SEASONAL SALAD — 4.0

TRUFFLE MAC & CHEESE — 6.0

CHARRED BROCCOLI — 4.5
Salted Almonds

DESSERTS

DARK CHOCOLATE & MALT DELICE — 9.0
Caramel Poached Pear, Salted
Sheep's Milk Ice Cream

BOOKSHOP STICKY TOFFEE & WALNUT PUDDING — 7.0
Toffee Sauce, Clotted Cream

RHUBARB PAVLOVA — 8.0
Whipped Mascarpone, Caramelised
White Chocolate, Pistachio

AFFOGATO — 4.5
Shepherd's Ice Cream, Shot Method Coffee.
Ask Our Team For Today's Flavour
Frangelico shot 4.0

MAINS

CHICKEN & LEEK PIE — 19.0
Spring Mash, Mushroom
Ketchup, Chicken Gravy

SHETLAND HAKE — 24.0
Pressed Potato & Bacon, Roast
Cauliflower, Smoked Clam Butter

MARKET FISH — Market Price
Buttered New Potatoes, Caper &
Preserved Lemon Butter, Samphire

THE BOOKSHOP BURGER - 15.5
Grass Fed Beef Patty, Pulled Brisket,
Shropshire Blue, Pickled Cabbage,
Sweet Mustard, Ale & Caramelised
Onion Mayo, Beef Dripping Chips

DRY AGED PORK CUTLET - 19.0
Bertha Roasted Leek, Bubble &
Squeak, Burnt Apple Sauce

BETROOT & WILD MUSHROOM WELLINGTON - 18.0
Pickled Walnut, Apple,
Beetroot Borani **VEGAN**

ROASTED HAZELNUT & RAGSTONE GNOCCHI — 19.0
Charred Asparagus, Foraged
Herb Pesto **VEG**

ROASTED RUMP OF TEME VALLEY LAMB — 28.0
Pearl Barley Risotto, Artichoke, Pickled
Red Cabbage, Shoulder Croquette

OUR BUTCHER

This family-run business uses over 65 years of experience, and skilled artisan butchery, to deliver prime cuts of dry-aged, Himalayan salt-matured Hereford beef to our restaurants.

Heggies of Hereford