

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
Trealy 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
- BEETROOT & 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