

Malvern Hills
Hotel & Restaurants 

SERVING EXCELLENT, FRESH,
LOCAL FOOD AND DRINK

Ask your server about our range of gins and ales
from across the three counties (Herefordshire,
Worcestershire and Shropshire)

We also have an extensive wine list available.

We hope you enjoy your meal.

RESTAURANT MENU

STARTERS

- Chef's Homemade Soup of the Day** **VE** **DF** **GF** £7.95
Served with crusty sourdough bread and butter
- Pan-fried Pigeon Breast** **DF** **GF** £12.95
With a red onion chutney and salad
- Prawn and Crab Meat Cocktail** £11.85
Bound in a Marie Rose sauce, served with salad and brown baguette and butter
GF option available
- Warm Beetroot and Tofu** **VE** **DF** **GF** £11.95
On a bed of mixed leaves, with a balsamic dressing
- Smoked Haddock and Spring Onion Fish Cake** £12.50
With dressed salad and a lemon dill dressing
- Chicken and Duck Liver Pâté** £11.50
Topped with clarified butter and served with red onion chutney and crostini
GF option available
- Sticky Oriental Beef** £13.20
Succulent beef strips in honey, soy and chilli dressing, served on a bed of noodles and garnished with spring onions and fresh chillies

MAINS

FROM THE GRILL

- 10 oz Ribeye Steak** **GF** £34.95
10 oz Sirloin Steak **GF** £30.95
10 oz Rump Steak **GF** £26.95
All steaks are served with chunky chips, salad and steak garnish
- Grilled Garlic and Thyme Chicken Breast** **DF** **GF** £24.95
Served with chips and salad
- D-cut Gammon Steak** £18.95
Served with grilled pineapple, fried egg, chips and salad
- Steak Sauces** **GF** £3.00
Add Pepper, red wine and mushroom **DF**
Add Garlic Butter
- Grilled Pork Chop** **GF** £24.95
With a caramelised onion and sage jus, on a bed of roasted root vegetables and creamy mashed potato
DF option available
- Roasted Crown of Herefordshire Turkey** £19.95
pigs-in-blankets, roasted chestnut and cranberry stuffing, roast potatoes, seasonal vegetables
GF option available

Our offerings continue on the next page.

SIGNATURE DISHES

Whole baked Plaice on the Bone **GF** £24.95
With a lemon dill butter sauce, Parmentier potatoes and seasonal vegetables

Venison Loin **DF GF** £27.95
With a redcurrant and thyme jus, served on a bed of carrot and parsnip purée, with herb roast potatoes and Tenderstem broccoli (30-minute cooking time)

Slow-roasted Lamb Rump **GF** £29.95
With a rich redcurrant and rosemary jus with fondant potato and seasonal vegetables (30-minute cooking time)
DF option available

Roasted Chicken Supreme £24.95
With a chestnut, sage and leek stuffing, served with a garlic mushroom cream sauce, fondant potato and Tenderstem broccoli

HOME COMFORTS

Slow-cooked Beef and Vegetable Stew **GF** £21.95
This potful of steamy joy is served with mustard mashed potato

Pan-seared Scottish Salmon **GF** £25.95
With a home-made pesto crust, on a bed of tomato and basil sauce, served with Dauphinoise potatoes and buttered Tenderstem broccoli
DF option available

The Hills' Homemade Burger **DF** £18.00
Char-grilled Chicken Fillet Burger **DF** £18.00

Both beef and chicken burgers topped with crispy streaky bacon and applewood cheese and served on a brioche bun with baby gem lettuce, tomato and onion with chips and salad garnish

GF option available

Add Pulled Pork £2.50

Add Onion Rings £2.50

Chef's Pie of the Day £18.95
(Ask your server for details) Served with mash and seasonal vegetables

The Hills' Winter Trio of Sausages £18.95
Our very own blend of sausages fresh from Waller's Butchers with mustard mash, seasonal vegetables and red wine jus (Ask your server for details)

Lasagne "Al Forno" £18.45
With seasonal salad and garlic ciabatta

Beer-battered Fish and Chips £18.95
With tartare sauce and a pea and mint purée
DF option available

Our offerings continue on the next page.

Homemade Beef Chilli

With rice and salad

£18.95

Homemade Chicken Tikka

With rice and naan bread

£18.95

VEGETARIAN

Roasted Beetroot, Cranberry and Feta Tart GF

Topped with caramelised red onion, served with Parmentier potatoes and a winter salad

VE option available

DF option available

£19.95

Wild Mushroom, Spring Onion and Butternut Squash Risotto GF DF

Topped with vegan parmesan and roasted parsnip crisps

£18.65

Handmade Beetroot Falafel Burger VE DF

With a spinach aioli in a brioche bun with baby gem lettuce, tomato and red onion, served with chunky chips

GF option available

£17.75

Halloumi Hash Burger

With a roast red pepper aioli in a brioche bun with baby gem lettuce, tomato and red onion, served with chunky chips

GF option available

£17.75

Vegetarian Lasagne

Rich vegetable ragu between layers of pasta topped with cheese sauce and served with garlic bread and salad

£17.75

SIDE ORDERS

Chunky chips

£5.50

Cheesy chips (Cheddar cheese)

£6.50

Garlic ciabatta

£5.50

Cheesy garlic ciabatta (Cheddar cheese)

£6.50

Homemade onion rings

£5.50

Seasonal vegetable selection

£5.00

Dressed house salad

£5.00

White or malted wheat, home baked

£3.00

baguette with butter