



We are open for dinner Wednesday-Sunday

Each day we cook a single market menu – this lets us serve only freshly prepared, prime ingredients. If you are not staying with us we phone you to check the menu with you once we know what we are cooking.

Alternatives can be arranged but please let us know in advance if there are any dietary requirements we should allow for.

Chris is self-taught and has never worked in any kitchen other his own. Menus constantly evolve with the emphasis on freshness and natural flavours rather than chemistry and technology. When ever possible our produce is local and organic. Everything is made in house from breakfast brioche and sour dough bread through to petits fours and chocolates.

We only use wild venison from the Mortimer Forest, just the other side of the river from us. Our beef and lamb are from farms within the Marches and our chickens from a farm near Leominster, lots of our cheeses are even more local. Fish is obviously from further afield but our fishmonger is brilliant, he usually tells us what we will be cooking. All this plus some helpers who drop in with home-grown or foraged bits and pieces means we are deciding our menu depending on what appears on our doorstep each morning.

We feel there is more to a meal than just the food and we have built our reputation over the past 32 years on combining good food with caring, attentive service in relaxed comfortable surroundings, our riverside location is an extra bonus.

You do need to book for dinner, we are not open for lunch.

We take reservations up to 3 months in advance this depends on our knowing what tables we need for resident guests. If you are visiting the area and stay with us there is always a table for you.

We are a small operation often struggling to cope with all the phone calls and hope you will bear with us if you have difficulty reaching us. It is always worth a call last minute in case we have had a cancellation. We look forward to looking after you.

Typical 2014 menu

AN EXAMPLE OF A CURRENT MENU
MOST COURSES CHANGE DAILY

Marinated Cuquillo olives + music paper crisps + olive biscuits

White fish velouté + marmalade ice cream + shellfish wafer

Smokey aubergine custard + sweet pepper cream + balsamic glaze

Sashimi of scallops + yuzu dressing

Bridgnorth asparagus + cep scented pasta + garden herbs

Slow roasted fillet of Marches beef + braised beef sausage roll
+ necessary sauce + roasted parsnip purée + spinach cream

Mango cone + coconut ice cream + fruit sweeties

Choice from dessert menu or platter of speciality cheeses

Coffee + chocolates

£67.50 - £75.00

This is typical of our Market Menu format but the dishes do change on a daily basis and adjustments made for any dietary requirements.

Lots of guests ask about our petits fours this is a typical evening selection.

White chocolate dipped raspberry - Mango & coconut macaroon
Apricot & ginger Haribo for grown ups - Lemon meringue marshmallow
Plain dark chocolate truffle in cocoa - Salted praline truffle
White chocolate dipped lime truffle

We use only the Valrhona grand Cru beans for all our chocolates.

MR UNDERHILL'S - 01584 874431



Typical Dessert selection

Ludlow pears poached with lemongrass & vanilla
+ seven citrus tea ice cream + pistachio wafer

Lemon tart + orange & thyme ice cream

Scottish oat praline parfait + flapjack wafer + Drambuie caramel

Italian style bread & butter pudding + mocha ice cream

Valrhona chocolate + chocolate + chocolate + hazelnut
+ chocolate + hazelnut + chocolate + more chocolate

Mille feuille of Remembered Hills blue cheese
+ pear & cherry chutney + mustard ice cream

CHEESES

We aim to show-case predominately local British cheeses plus a few of their European counterparts – below a few of the stars!

CROFT GOLD - CHEESE WITH NO NAME - BROMFIELD PRIORY, OAKLY PARK CHEDDAR - LUDLOW BLUE
REMEMBERED HILLS -THESE CHEESES ARE ALL MADE JUST OVER A MILE AWAY,
WHILST THE COWS LIVE JUST A COUPLE OF MILES FROM US!

BROCK HALL, CHELMARSH – SAANEN GOAT CHEESES
AGAIN VERY LOCAL TO US – 4 CHEESES - FROM SPARKLING FRESH TO MATURED WASHED-RIND

RAGSTONE [GOAT] - FINN [COW] -NEALS YARD CREAMERY – FROM DORSTONE IN HEREFORD

WIGMORE, EWE'S & WATERLOO, GUERNSEY COW'S - 2 DELICIOUS CREAMY CHEESES FROM HAMPSHIRE
OLD WINCHESTER FROM LYBURN FARM – LIKE A AGED GOUDA AND MATURE CHEDDAR CROSS

Platters consist of 6-9 cheese depending on what is in peak condition
Served with salted apple butter + oat cake wafers.