



THE WELLINGTON

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food

● The Wellington Wellington

Sourcing almost all of the ingredients for their Sunday roasts from nearby farms allows Ross and Philippa Williams to let the Wellington's customers know exactly where their meals came from. Such detail has recently bagged them the title of National Pub Roast Of The Year 2006 in PubChef magazine. And according to Ross, it also allows the pair to keep prices down as meat, fruit and veg bought locally



is often cheaper and of higher quality than imported produce. The results of these labours are evident on the plate with three courses of top tuck at a highly attractive price tag. For starters, Herefordshire-smoked salmon is combined with a warm potato, dill and cucumber salad while toasted pine nuts are the topping for a rich soup of roast pumpkins. Beef is topside cuts of Herefordshire Cross, while the pork often originates from the chef's own smallholding of Welsh Whites. And it goes without saying that, as befits any quality Sunday roast, the spuds are parboiled and roasted in goose fat.

JOHN MITCHELL
Herefordshire (Tel: 01432-830367) price per head for Sunday lunch £15

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