

FORE

HERTFORD HOUSE

Winzerfamilie Gregor Schup
Thermenregion, Austria
Wine Dinner

Roter Veltliner, Thermenregion, Austria, 2024

MILK BREAD
Wild Garlic Butter

Chardonnay, Thermenregion, Austria, 2022

SUGO FINTO GNOCCHI

Riesling , Thermenregion, Austria, 2020

SCALLOP
Bacon Hollandaise

Rotgipfler, Thermenregion, Austria, 2016 y

BRAISED LAMB SHOULDER
Mash, Salsa Verde

Eichkogel, Zweigelt, Thermenregion, Austria, 2015

TICKLER CHEDDAR
Caramelised Apple

Pinot Noir, Thermenregion, Austria, 2017

LEMON MERINGUE TART

Rotgipfler TBA, Thermenregion, Austria, Rotgipfler, 2005

FORE PHILOSOPHY

At Fore, we bring the spirit of Tewinbury farm into the heart of Hertford. Our dishes follow the seasons, using produce grown and raised on our land, alongside ingredients from trusted local makers who share our passion for quality and sustainability. Honest food, big flavour, thoughtfully sourced.

Should you have any allergens, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

(v) Vegetarian | (vg) Vegan | (+o) option available. An optional 12.5% service charge will be added to your final bill.