

Saturday, 10 June 2017



Nibbles

Smoky chilli nuts	£2.95	Deep fried whitebait, garlic mayonnaise	£4.50
Hummus and Tortilla crisps	£3.50	Garlic Bread	£4.00
Mixed marinated olives	£3.50	Welsh rarebit	£5.50

Starters

(V) New season garden pea, mint and potato soup	£6.50	Smoked haddock croquette	£7.50
Minted crème fraiche and croutons		Steamed marsh samphire, creamed leeks, sweetcorn and cockle chowder	
(GF) Oak roast salmon	£8.50		
Warm new potatoes, spring onion & chive salad		(V) (GF) Char grilled new season wye valley asparagus	£8.50
(V) Slow cooked mixed wild mushrooms bruschetta	£7.50	Roast cherry vine tomatoes, griddled polenta, rocket leaves, balsamic and parmesan	
Roasted cherry tomato and chick pea salsa		(V) Buffalo mozzarella	£8.50
(GF**) Ham hock terrine	£7.50	Peas, broad beans, mint, lemon and olive oil	
House piccalilli and oven baked sea salt & olive oil toasts			

Mains

(GF) Oven roast supreme chicken breast	£18
Confit leg, creamed potatoes, broccoli, fennel, mange tout and red wine sauce	
(GF) Rack of lamb	£21
Slow cooked lamb shoulder moussaka, minted Greek yoghurt, olive tapenade	
Pork T-bone steak	£17
White bean, chorizo, tomato cassoulet, gremolata crumb, wilted spinach	
(GF) Pan-roast hake fillet	£17
Wye valley asparagus, creamed lentils and spinach	
Seared fillets of plaice	£16
Warm tartare style sauce with capers, lemon and parsley, crispy squid and jersey royals	
Felin Foel Beer Battered Atlantic Cod	£12
Triple cooked chips, minted crushed peas, tartar sauce	
(V) Aubergine Charlotte	£12
Red onion, wild mushroom & bocconcini stuffing, honey & mustard roasted carrots	

Extras:

Onion Rings	£2.50
Triple Cooked Chips	£2.50
Potatoes – Buttered New or Mash	£2.50
Mixed Seasonal Greens	£2.50
Mixed Primrose Farm Organic Leaves with House Dressing	£3.00
Wild Rocket and Parmesan	£3.00

From the Grill

All beef steaks are served with hand cut chips, field mushroom, Battered onion rings & balsamic tomato

Rump Steak 227g	£18
Sirloin Steak 227g	£22
Chicken Supreme Scaloppini	£16
10oz Gammon Steak	£12
Balsamic tomato, fried egg, triples cooked chips	
Steak Burger	£11
Pickle cucumbers, coleslaw, house chips	
Melted Cheese	£1
Bacon Rashers	£1
Choice of sauces: Brandy & Peppercorn, Red Wine Jus	£2

Springtime Set Lunch Menu 12:00 -14:30

Starters:

- (V) **Salt and pepper crispy squid** – Chorizo, roasted pepper and butter bean casserole, spinach
- (V) **Confit chicken leg** – Carrot and tarragon puree, sautéed wild mushrooms
- (GF**) **Ham hock terrine** – Melba toast, house piccalilli

Mains:

- (GF) **Grilled chicken breast** - bubble and squeak, green vegetables, red wine sauce
- Grilled cod fillet** – gremolata crumb, seasonal vegetables, caper butter sauce
- (V, GF) **Vegetable Curry** – Basmati rice, pappadum, house salad

Puddings:

- Sticky toffee pudding** – clotted cream, butterscotch sauce
- Citrus posset** – Fresh berries, shortbread biscuit
- Selection of ice creams** – vanilla, strawberry, chocolate

Two Courses: £15.95
Three Courses: £17.95

(V) – Vegetarians, GF – Gluten free, GF** Can be gluten free on request

All our dishes are cooked fresh for you, so some may take a little longer than others.
Some may contain allergens so do please inform one of the staff members if you have any concerns,
Dietary requirements or would like more information. We will always try to accommodate you.