

Wednesday, 08 November 2017

## Nibbles

<b>Smoky chilli nuts</b>	<b>£2.95</b>	<b>Deep fried whitebait, garlic mayonnaise</b>	<b>£4.50</b>
<b>Hummus and Tortilla crisps</b>	<b>£3.50</b>	<b>Garlic Bread</b>	<b>£4.00</b>
<b>Mixed marinated olives</b>	<b>£3.50</b>	<b>Halloumi fries with harissa and yoghurt dip</b>	<b>£4.00</b>

## Starters

(VEGAN**) (GF**) <b>Chunky vegetable soup</b> Chive crème fraiche	<b>£6.50</b>	(V) <b>Double baked goat's cheese soufflé</b> Chicory, beetroot, balsamic dressing	<b>£7.50</b>
(V) <b>Wild mushroom and leek open ravioli</b> Hand rolled pasta, parmesan cream	<b>£7.50</b>	(GF) <b>Home cured dill and lemon salmon gravlax</b> Celeriac and apple remoulade, dressed leaves	<b>£8.00</b>
(GF**) <b>Moules Mariniere</b> White wine, cream, garlic and parsley sauce, crusty bread	<b>£7.00</b>	<b>Braised rabbit Tagliatelle</b> Slow cooked rich game in ragu sauce, Tagliatelle and topped with shaved parmesan	<b>£8.00</b>
<b>Traditional ham hock and carrot terrine</b> House piccalilli, chunky bread, and pea shoots salad	<b>£7.50</b>		

## From the Grill

All steaks are from local butcher F E Richards Crickhowell and are served with hand cut chips, field mushroom, battered onion rings & balsamic tomato

(GF**) <b>Duo of English lamb</b> Pan roasted rack (M/R*), slow cooked shoulder, fine beans, dauphinoise potatoes and rosemary sauce	<b>£20</b>	<b>Welsh Black Rump Steak 8 oz</b>	<b>£18</b>
(GF) <b>Chicken supreme</b> Grilled breast, forcemeat stuffed leg, pearl barley, chorizo and peas	<b>£17</b>	<b>Welsh Black Sirloin Steak 8 oz</b>	<b>£22</b>
(GF**) <b>Assiette of Glaisfer farm pork</b> Grilled tenderloin, slow cooked belly, garlic and thyme braised cheeks, champ potatoes, braised red cabbage	<b>£17</b>	<b>Chicken Breast Scaloppini</b>	<b>£16</b>
(GF) <b>Salmon fillet</b> Grilled polenta, autumn vegetables ratatouille	<b>£17</b>	<b>Gammon Steak</b> Balsamic tomato, fried egg	<b>£12</b>
<b>Pan fried Wild Halibut</b> Chive and parmesan gnocchi, broccoli, lemon caper sauce	<b>£20</b>	<b>House Welsh Black Steak Burger</b> Pickle cucumbers, coleslaw, house chips	<b>£12</b>
<b>Felin foel beer battered fresh haddock fillet</b> Triple cooked chips, minted crushed peas, tartar sauce	<b>£12</b>	<b>Add Melted Cheese</b>	<b>£1</b>
(V) <b>Autumn vegetables lasagne</b> Primrose farm dressed leaves, tomato sauce	<b>£12</b>	<b>Add Bacon Rashers</b>	<b>£1</b>

## Extras:

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

<b>Set Dinner Menu</b> 18:00 - 21:30	
<b>Starters:</b>	
(GF**) <b>Chicken Liver Parfait</b> - tomato chutney, toasted brioche	
(GF) <b>Classic prawn cocktail</b> - Marie rose sauce, baby gem	
<b>Smoked kedgeree fishcake</b> - Curry sauce, spinach	
<b>Mains:</b>	
<b>Slow cooked lamb shoulder</b> - Mash potatoes, seasonal vegetables, rosemary sauce	
<b>Pan seared hake fillet</b> - New potatoes, bouillabaisse sauce	
(V) <b>Goat's cheese and peas risotto</b> - Primrose farm organic leaves, shaved parmesan	
<b>Puddings:</b>	
<b>Sticky toffee pudding</b> - Butterscotch sauce, vanilla ice cream	
<b>Baked rice pudding</b> - Mixed fruit jam	
<b>Mixed fruit crumble</b> - Vanilla custard, cinnamon ice cream	
Two Courses: £17.95 Three Courses: £21.95	

(V) - Vegetarian, (VEGAN\*\*) - Can be VEGAN on request, GF - Gluten free, GF\*\* Can be gluten free on request

(M/R\*) - Served Medium Rare

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.