



Sample Dinner

Please ask staff for allergen advice (e.g. celery or nuts). Gluten-free dishes or dishes that can be prepared gluten free when ordering are indicated as (gf). Vegan = (v), Dairy-free =(df).

Chips are fresh, chunky, and triple-cooked to be fluffy and crisp.

Starters

Tomato and basil soup served with a roll and butter (gf roll on request)	£6.50
Baked goat's cheese with onion marmalade (gf)	£6.95
Smoked salmon and crayfish salad (gf)	£7.95
Hoisin duck and watermelon salad (gf)	£7.95

Mains

Pan-fried chicken breast wrapped in bacon with a stilton cream sauce (gf)	£15.95
Shortcrust beef and red wine pie with steamed vegetables, chips or new potatoes	£15.95
Baked seabass fillet with lemon butter on crushed new potatoes and vegetables (gf)	£15.95
8oz sirloin steak served with grilled tomatoes and mushrooms, chips and onion rings	£22.95
Trio of Welsh lamb cutlets with rosemary & redcurrant sauce and Dauphinoise potatoes (gf)	£18.95
6oz Wagyu beefburger with smoked applewood cheese served in a salt glazed sourdough	£15.95
Vegan nut-roast of chestnuts, pumpkin seeds, brown rice and cranberries (gf, v)	£15.95
Wye Valley Beer battered cod with chips, peas and tartare sauce (gf on request)	£15.95

Children's (under 10 only)

Junior home-cooked ham, egg and chips (gf)	£6.95
Macaroni cheese	£6.95
Home-made chicken goujons with chips and beans (gf)	£6.95
Small battered cod, chips and peas (gf on request)	£6.95
Child's ice cream – strawberry, chocolate or vanilla	£3.50

Afters

Triple chocolate brownie with vanilla ice-cream	£6.75
Sticky toffee pudding with vanilla ice-cream (gf)	£6.75
Bourbon chocolate salted caramel cheesecake (gf)	£6.75
Vegan chocolate truffle torte (v)	£6.75
Salted caramel ice cream (gf)	£6.50
Passion fruit ice cream (gf, df)	£6.50
Coffee - Americano, cappuccino, espresso or latte	£2.95
Pot of tea	£2.75