

# A La Carte Menu

## Nibbles

<b>Mixed Savouries</b>	<b>4.00</b>
Wasabi Peas, Smoked Nuts & Chilli Crackers	
<b>Marinated Noccerella Olives (G,D,V,VE)</b>	<b>4.00</b>
<b>Selection of Artisan Bread (V)</b>	<b>4.00</b>
Local Butter or Olive Oil and Balsamic Vinegar	

## Starters

<b>Soup of the Day, Grilled Sour Dough (D,V,VE)</b>	<b>5.00</b>
<b>Perl Las, Sloe Gin Cured Pear, Walnut &amp; Chicory Salad (G,V)</b>	<b>6.50</b>
House Dressing	
<b>Heritage Tomato, Basil &amp; Vegan Feta Salad (D,V,VE)</b>	<b>7.00</b>
Basil Oil, Herb Crostini	
<b>Home Made Shropshire Chicken &amp; Tarragon Terrine</b>	<b>8.00</b>
Savoury Welsh Cakes, Tomato Chutney	
<b>Home Cured Salmon (G,D)</b>	<b>8.00</b>
Fennel & Samphire Salad, Honey & Mustard Dressing, Lemon	
<b>LKB Herefordshire Pork Scotch Egg</b>	<b>8.50</b>
Welsh Bacon Jam	
<b>Trealy Farm, Fennel Salami (G)</b>	<b>8.50</b>
Grilled Peach, Confit Cherry Tomato, Burrata Salad	
<b>Whitfield Estate Venison Carpaccio (G)</b>	<b>9.00</b>
Beetroot, Heritage Carrot, Parmesan	
<b>Garlic, Chilli &amp; Coriander Wild Cardinal Prawns (G)</b>	<b>9.50</b>
Garlic Aioli, Watercress & Lime	

## House Special

### LKB Dry Aged Wye Valley Chateaubriand (Share Between Two)

Served with Grilled Plum Tomato, Portabella Mushroom, Watercress & Thick Chips,  
Onion Rings, Peppercorn Sauce & Bearnaise Sauce

**65.00**

*A 10% discretionary service charge will be added to all bills.  
All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.  
Please ask a member of the team if you wish to amend any item of a dish.*

## Main Course

<b>Butternut Squash, Beetroot &amp; Spinach Pithivier (D,V,VE)</b> Vegan Pesto, Wild Rocket, New Potatoes	<b>13.00</b>
<b>Primavera Risotto (G,D,V,VE)</b> Lemon Oil, Vegan Cheese Crisps	<b>13.00</b>
<b>Beetroot Gnocchi, Goat's Cheese Filling (V)</b> Walnut & Sage Butter, Crisp Sage	<b>14.00</b>
<b>Pan Roasted Shropshire Chicken Breast (G)</b> Creamed Mash Potatoes, Tender Stem Broccoli, Tarragon Butter Sauce	<b>15.00</b>
<b>Baked Cod Loin (G)</b> Fondant Potato, Chorizo & White Bean Cassoulet, Basil Oil	<b>17.00</b>
<b>Crispy Herefordshire Pork Belly (G)</b> Summer Bubble & Squeak, Apple & Cider Sauce, Jus	<b>18.00</b>
<b>Welsh Black Mountain Lamp Rump (G)</b> Fondant Potato, Primavera Vegetables, Pancetta & Salsa Verde	<b>18.00</b>
<b>Pan Fried Stone Bass (G)</b> Herb Crushed New Potatoes, Grilled Baby Gem, Chive Beurre Blanc	<b>19.00</b>

## Grill Section

<b>Gloucester Old Spot Pork Chop (G,D)</b>	<b>17.00</b>
<b>Hake Cutlet (G,D)</b>	<b>19.00</b>
<b>8oz Dry Aged Wye Valley Sirloin Steak (G,D)</b>	<b>23.00</b>
<b>8oz Dry Aged Wye Valley Ribeye Steak (G,D)</b>	<b>25.00</b>
<b>8oz Dry Aged Wye Valley Fillet Steak (G,D)</b>	<b>30.00</b>

All Grills Served with Grilled Plum Tomato, Portobello Mushroom, Watercress & Thick Chips

Choice of Sauce - Peppercorn, Bearnaise or Garlic Butter with all Steaks

## Side Orders

<b>Skinny/Thick Chips (G,D,V,VE)</b>	<b>3.50</b>	<b>Sprouting Broccoli (G,D,V,VE)</b>	<b>4.00</b>
<b>New Potatoes (G,D,V,VE)</b>	<b>3.50</b>	<b>Sweet Potato Fries (G,D,V,VE)</b>	<b>4.00</b>
<b>Onion Rings (D,V)</b>	<b>3.50</b>	<b>Heritage Tomato Salad (G,D,V,VE)</b>	<b>4.00</b>

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