

A La Carte Menu

Nibbles

Crispy Penclawdd Cockles	4.50
Marinated Nocellara Olives (G,D,V,VE)	4.50
Selection of Artisan Bread (V) Local Butter or Olive Oil and Balsamic Vinegar	4.50

Starters

Roasted Plum Tomato & Basil Soup (D,V,VE) Sourdough Bread	5.50
Broad Bean & Pant Ys-Gawn Goat's Cheese Bruschetta (V) Chilli Dressing	7.50
Heritage Tomato, Avocado & Feta Salad (G,D,V,VE) Red Onion, Baby Spinach, Pine Nuts & Basil Oil	7.50
Thai Cod & Prawn Fishcake Charred Lime, Seasonal Leaves, Sweet Chilli	8.50
Crispy Shredded Duck Salad (G,D) Watermelon, Pomegranate, Chilli & Mint, Asian Dressing	8.50
Grilled Wye Valley Asparagus (G,V) Poached Hen's Egg, Hollandaise	9.00
Smoked Salmon & Dill Roulade Fennel, Radish & Spring Onion Salad	9.00
Herefordshire Pork & Chorizo Scotch Egg (D) Smoked Paprika Aioli, Coriander Oil	9.00
Pan Fried Scallops (G) Textures of Peas	12.00

A 10% discretionary service charge will be added to all bills.

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

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.

House Special

LKB Dry Aged Wye Valley Chateaubriand (Share Between Two)

Served with Grilled Plum Tomato, Portabella Mushroom, Thick Chips,
Onion Rings, Peppercorn Sauce & Bone Marrow Sauce

75.00

Seasonal Favourites

Spring Vegetable Risotto (G,D,V,VE) Asparagus, Green Beans, Spring Onion, Parmesan Shards, Lemon Dressing Oil	14.00
Fragrant Thai Green Vegetable Curry (G,D) Steamed Jasmine Rice, Prawn Crackers	14.50
Cod, Smoked Haddock, Salmon & Prawn Fish Pie Dill Mash, Green Beans	17.00
Fillet of Welsh Beef & Wild Mushroom Stroganoff (G) Braised Garlic & Parsley Rice	21.00

Steaks

8oz Dry Aged Rosedew Farm Sirloin Steak (G) Grilled Plum Tomato, Portobella Mushroom, Thick Cut Chips	24.00
8oz Dry Aged Rosedew Farm Fillet Steak Grilled Plum Tomato, Portobella Mushroom, Onion Rings, Thick Cut Chips <i>Choice of Sauce - Peppercorn, Bearnaise, Garlic Butter</i>	35.00

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Main Course

Spinach & Ricotta Tortelloni (V)	15.00
Sun Dried Tomato, Kalamata Olives, Sautéed Spinach	
Chicken Breast, Air Dried Ham, Spinach & Mozzarella Ballotine (G)	17.50
Basil Mash, Pepperonata	
Steamed Locally Sourced Mussels	18.00
White Wine, Shallot, Garlic, Cream & Parsley, Crusty Bread	
Pan Fried Cornish Cod Loin (G)	19.00
Herb Polenta, Sautéed Spinach, Sauce Vierge	
Crispy Herefordshire Pork Belly	20.00
Potato Gratin, Heritage Carrots, Tender Stem Broccoli, Cider Jus	
Pan Fried Seabass (G)	22.00
Confit Potatoes, Artichoke, Grilled Asparagus, Charred Radicchio	
Roasted Rump of Black Mountain Lamb (G)	23.50
Fondant Potato, Crispy Smoked Bacon & Summer Vegetables, Rosemary Jus	

Side Orders

Skinny/Thick Chips (G,D,V,VE)	3.50	Green Beans (G,D,V,VE)	4.00
Beetroot & Red Onion Salad (G,D,V,VE)	4.00	Sautéed Spinach (G,D,V,VE)	4.50
Sweet Potato Fries (G,D,V,VE)	4.50	Crispy Cauliflower Bites (D,V,VE)	5.00

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