

# A La Carte Menu

## Nibbles

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

## Starters

<b>Butternut Squash, Sweet Chilli &amp; Coriander Soup (D,V,VE)</b> Sourdough Bread	<b>5.50</b>
<b>Heritage Tomato, Avocado &amp; Feta Salad (G,D,V,VE)</b> Red Onion, Baby Spinach, Pine Nuts & Basil Oil	<b>7.50</b>
<b>Broad Bean &amp; Pant Ys-Gawn Goat's Cheese Bruschetta (V)</b> Chilli Dressing	<b>7.50</b>
<b>Thai Cod &amp; Prawn Fishcake</b> Charred Lime, Seasonal Leaves	<b>8.50</b>
<b>Chicken Liver Parfait</b> Toasted Brioche, Rhubarb, Pickled Mustard Seeds	<b>8.50</b>
<b>Grilled Wye Valley Asparagus (G,D)</b> Poached Hen's Egg, Parma Ham Crisp	<b>9.00</b>
<b>LKB Prawn Cocktail</b> Marie Rose Sauce, Granary Bread, Lemon	<b>9.00</b>
<b>Herefordshire Pork &amp; Black Pudding Scotch Egg (D)</b> Chef's LKB Brown Sauce, Watercress	<b>9.00</b>
<b>Pan Fried Scallops (G)</b> Charred Blood Orange, Parsnip Puree, Parsnip Crisps	<b>12.00</b>

*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 & Bearnaise Sauce

75.00

## Seasonal Favourites

<b>Spring Vegetable Risotto (G,D,V,VE)</b>	<b>14.00</b>
Asparagus, Green Beans, Spring Onion, Parmesan Shards, Lemon Dressing Oil	
<b>Fragrant Thai Green Vegetable Curry (V)</b>	<b>14.50</b>
Steamed Jasmine Rice, Prawn Crackers	
<b>Cod, Smoked Haddock, Salmon &amp; Prawn Fish Pie</b>	<b>16.00</b>
Dill Mash, Green Beans	
<b>Fillet of Welsh Beef &amp; Wild Mushroom Stroganoff</b>	<b>20.00</b>
Braised Garlic & Parsley Rice	

## Steaks

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

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## Main Course

<b>Spinach &amp; Ricotta Tortelloni (V)</b>	<b>15.00</b>
Sun Dried Tomato, Kalamata Olives, Sautéed Spinach	
<b>Chicken Breast, Air Dried Ham, Spinach &amp; Mozzarella Ballotine (G)</b>	<b>17.50</b>
Creamed Potatoes, Fine Green Beans, Tomato Jus	
<b>Steamed Locally Sourced Mussels</b>	<b>18.00</b>
Chorizo & Orchard Gold Cider Sauce, Crusty Bread	
<b>Pan Fried Cornish Cod Loin (G)</b>	<b>19.00</b>
Chive Mash, Wilted Spinach, Welsh Cockle & Chive Butter Sauce	
<b>Trio of Herefordshire Pork (G)</b>	<b>20.00</b>
Potato Gratin, Honey Glazed Carrots, Apple Sauce, Crackling, Cider Jus	
<b>Pan Fried Seabass (G)</b>	<b>22.00</b>
Confit Potatoes, Artichoke, Grilled Asparagus, Charred Radicchio	
<b>Roasted Rump of Black Mountain Lamb (G)</b>	<b>23.50</b>
Fondant Potato, Crispy Smoked Bacon & Summer Vegetables, Rosemary Jus	

## Side Orders

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

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