

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

Butternut Squash, Sweet Chilli & Coriander Soup (D,V,VE) Sour Dough Bread	5.50
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	8.50
Pant Ys-Gawn Goat's Cheese & Beetroot Tart (V) Hazelnut Dressing	8.50
Ham Hock & Whole Grain Mustard Terrine (G) Quail's Egg, Pickled Vegetables, Piccalilli Puree	8.50
Grilled Wye Valley Asparagus (G,D) Poached Hen's Egg, Parma Ham Crisp	9.00
Herefordshire Pork & Black Pudding Scotch Egg (D) Chef's LKB Brown Sauce, Watercress	9.00
Steamed Locally Sourced Mussels Chorizo & Orchard Gold Cider Sauce, Crusty Bread	9.50
Pan Fried Scallops (G) Charred Blood Orange, Parsnip Puree, Parsnip Crisps	12.00

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

Steaks

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

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Main Course

Spinach & Ricotta Tortelloni (V)	15.00
Sun Dried Tomato, Kalamata Olives, Sauteed Spinach	
Chicken Breast, Air Dried Ham, Perl Wen & Leek Ballotine (G)	17.50
New Potatoes, Fine Green Beans, Light Thyme Jus	
Pan Fried Cornish Cod Loin (G)	18.00
Chive Mash, Wilted Spinach, Welsh Cockle & Smoked Bacon Butter Sauce	
Trio of Herefordshire Pork (G)	20.00
Fondant Potato, Honey Glazed Carrots, Apple Sauce, Crackling, Cider Jus	
Pan Fried Seabass (G)	22.00
Confit Potatoes, Artichoke, Purple Sprouting Broccoli, Charred Radicchio	
Roasted Rack of Black Mountain Lamb (G)	23.50
Spiced Shepard's Pie, Baby Spinach, Roasting Jus	
Roasted Creedy Carver Duck Breast	25.00
Crispy Leg Croquette, Confit Heritage Carrot, Kale, Cherry Jus	

Side Orders

Skinny Chips (G,D,V,VE)	3.50	Green Beans (G,D,V,VE)	4.00
Thick Cut Chips (G,D,V,VE)	4.00	New Potatoes (G,D,V,VE)	4.00
Beetroot & Red Onion Salad (G,D,V,VE)	4.00	Purple Sprouting Broccoli (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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