



Sample Sunday Bar Lunch Menu

Full menus carry allergen advice, but please confirm if you have any needs. Dishes that are gluten free or can be prepared as such are indicated as (gf). Vegan = (v), Dairy-free = (df).

All chips are home-made, fresh and triple-cooked.

Main

Roast beef with Yorkshire pudding served with roast potatoes and vegetables (gf Yorkshire by request)	£17.00
Deep fried breaded wholetail scampi served with tartare sauce, chips and salad garnish	£18.00
Wye Valley beer battered cod served with tartare sauce, chips and salad garnish (gf batter on request)	£18.00
Home-cooked ham topped with local eggs served with chips and salad garnish	£17.00
Brie, mushroom and cranberry wellington served with baby roasted new potatoes and vegetables	£17.00
Vegan nut-roast of chestnuts, brown rice, pumpkin seeds and cranberries served with new potatoes and vegetables (v)	£17.00

Children (under 10 only)

Small roast (gf Yorkshire by request)	£8.50
Macaroni cheese	£8.50
Homemade breaded chicken goujons with chips and beans (df) (gf batter on request)	£8.50
Child's ice cream - vanilla, strawberry or chocolate	£4.00

Light

<u>Ploughman's</u> – Welsh cheese (cheddar, brie, Caerphilly and per las) or home-cooked ham served with pickled onions, salad, apple, caramelized onion marmalade, sweet pickle and rustic barra gallegas bread with local Netherend butter (gf roll available)	£14.00
<u>Barra Gallegas (rustic Spanish baguettes) served with chips</u> Select one of the following fillings: Beef with horseradish Tuna Mayonnaise Cheddar cheese and red onion Home-cooked ham and wholegrain mustard	£10.50

After

Bread pudding with custard	£7.50
Sticky toffee pudding with pecan toffee sauce (gf)	£7.50
Strawberry prosecco meringue roulade (gf)	£7.50
Berry's of Hereford rhubarb or honeycomb ice cream (gf)	£7.50
Passion fruit ice cream (df) (v) (gf)	£7.50
Coffee - Americano, cappuccino, espresso or latte	£3.00
Pot of tea per person	£3.00