

To Share

Freshly-baked Bread Selection with Netherend Farm butter (v)	£3.95
Marinated Olives (v)	£3.95
Oven-baked Whole Camembert; caramelised apples, Wye Valley honey, and fresh bread (v)	£11.95
Charcuterie Sharing Board a variety of Trealy Farm cured cold meats, fresh bread, olives & onion chutney	£13.95
Salmon Platter with home-made horseradish sauce	£15.95

Starters

Soup of the Day with freshly-baked bread	£5.95
Chicken Liver Parfait, red onion jam, toast, and mixed leaf salad	£6.95
Diver- caught Queen Scallops charred sweetcorn, chicory, and a chilli, parsley and lemon dressing	£9.95
Autumn Salad (v) roasted crown prince squash, balsamic glazed beetroot, roasted red onions, and pickled walnut	£5.95

Children's Food

Welsh Black Beef burger in a sour dough and brioche bun, with cheese, BBQ mayo home-made burger relish, beef tomato, locally maple cured bacon, gherkins and home-made chips	£7.25
Beef Meatballs, tomato & basil sauce and tagliatelli	£7.25
Battered Haddock, chips and peas (fish may contain bones)	£7.25
4oz Welsh Black Sirloin Steak, home-made chips, tomato, mushroom, and peas	£9.50
Macaroni Cheese Gratin with crusty bread (v)	£5.95

Side Dishes

Home-made chips	£3.25
Cornish New Potatoes and rocket and pine nut emulsion	£2.95
Seasonal vegetables	£2.95
Side Salad	£2.95

Main Courses

8oz Welsh Black Sirloin Steak

£19.95

served with home-made chips, slow-cooked tomato, grilled garlic flat mushroom, Worcestershire sauce onion rings, and a green peppercorn sauce or café de Paris butter

Pie of the Day (please ask a member of staff)

£13.95

Cornish new potatoes, seasonal vegetables

Sharps Pilsner Beer-battered Haddock, home-made chips, pea purée, and tartar sauce

£13.95

Welsh Black Beef burger in a sour dough and brioche bun,

£14.95

with cheese, home-made burger relish, beef tomato, locally maple cured bacon, gherkins, and home-made chips

Lamb, Rosemary, and Red Onion Burger

£14.95

pulled lamb shoulder, celeriac remoulade, gentleman's relish, and home-made chips

Gourmet Hot Dog

£12.50

mozzarella, caramelised onions, gherkins, served with home-made chips

Oven-roasted Stone Bass

£17.95

with a white wine and clam chowder

Confit Onion Tart (Vegan)

£13.95

Jerusalem artichoke, charred onions, herb crumble, and beer pickle

Pan Seared Polenta Cake (v)

£13.95

mushroom velouté, wild mushrooms, wild rocket, and vegetarian parmesan

For allergen information please ask a member of staff

Starters, Sharing Platters, and Children's Food overleaf

Please supply your table number when ordering - thank you

All of our dishes are cooked to order - your patience is appreciated, at busy times there will be a wait for food.