

BUN CHOF GRA PE S

January - February Evening

Starters

Parsnip and apple soup, black lentils, vegetable crisps £5.00

Pan fried pigeon, beetroot and chicory salad £6.50

Salt baked celeriac, apple and walnuts, truffle oil £5.80

Ham hock terrine, piccalilli, toasted sourdough £6.00

Wild mushroom and pearl barley risotto, wilted spinach and truffle oil £5.50

Devilleed Lambs kidneys on toasted focaccia £5.50

Home smoked salmon tartare, horseradish cream, dill oil, toasted sourdough £5.80

Mains

8oz /10oz Breconshire sirloin steak, grilled tomato & hand cut chips with peppercorn sauce £18.50 / £21.50

Beer Braised lamb shank, potato fondant, whole roasted shallots, kale £15.50

Pan fried fillet of sea trout, lemon and lava bread potato cake, charred lemon and brown shrimp butter £15.75

Pan-roasted Chicken supreme, braised black lentils with chorizo and bacon, shredded winter sprouts £14.75

Pan-fried Cod loin, mussels, clams and kale broth £15.25

Brisket of beef braised in Otley O6 porter, roasted Heritage carrots and kale mash £15.50

Warm salad of salt-baked beetroot, wilted kale, scorched brie and roasted new potatoes £13.80

Desserts

Sticky toffee pudding, butterscotch sauce and vanilla pod ice-cream £5.50

Welsh cheese board, with homemade chutney, oatcakes, bread, celery and olives £9.00

Pear cheesecake, star anise jelly, pear crisps £5.50

Apple and cinnamon crumble, vanilla creme anglaise £5.00

White chocolate panacotta, salted caramel, crushed meringue £5.80

Selection of ice creams and sorbet (please ask for our current flavours) £4.80

Food allergies, intolerances and dietary requirements: Please speak to our staff about ingredients in your meal, when placing your order. Some cooking oils used here contain GM.