

Evening Menu

8oz Rump Steak £14.95

Served with Homemade Triple Cooked Chips, Mushroom, Peas, Tomato & Onion rings

(GF remove Onion rings)

Additional Peppercorn, Hot BBQ or Blue Cheese Sauce £2 extra

*Slow Cooked Herefordshire Blade of Beef served with Black Pudding Mash,
Honey Roasted Vegetables and a Rich Red Wine Gravy* £13.95

(GF with normal mash)

*Slow Cooked Ham Hock with Creamy Mashed Potato, Roasted Root Veg and
Homemade Parsley Sauce* £11.95 (GF)

*Whole Presteigne Trout stuffed with Crab and Spinach, served with a Fennel and
Potato Rostie and a Lemon, White Wine & Cream Sauce* £13.95

(GF remove flour on trout)

*Chicken Breast Supreme stuffed with Mozzarella & Sun Blushed Tomato and served
with crushed New Potatoes, Mediterranean Vegetables and a Smoked Cheddar sauce* £12.95

(GF)

*Sweet Potato, Goats Cheese and Spinach Tart with Honey Roasted Potatoes,
Seasonal Veg and a Smoked Cheddar Cream Sauce (V)* £10.95

8oz Bateman Beef Burger £9-95 (GF remove bun)

Breaded Chicken Burger with Garlic Mayo £9-95

Burgers served in a Bun with Coleslaw, Dressed Leaves and Homemade Chips

Additional Cheese (Cheddar or Blue), Bacon or Egg £1 ea.

*Homemade Pie of the Day served with Vegetables and a choice of Homemade Chips
or Buttered New Potatoes* £11-95

*Chefs Curry - Roasted Veg or Meat with Rice or Chips and Naan Bread and Mango
Chutney* £9-95 (V)

(GF replace Naan with Poppadum) (Veg Curry is also Vegan Friendly)

Side orders

Homemade Chips £2-50

Onion Rings £2-50

Side Salad £2-00

Garlic Bread £2-00

Cheesy Garlic Bread £2-50

Seasonal Vegetables £2-95

If you have dietary requirements please let our staff know.

Vegetarian, Gluten free and Vegan options are identified.

As nuts are used in the kitchen we cannot 100% guarantee that any dish is nut free.