

MENU

'Welcome to The Bateman Arms, we aim to offer dishes developed using the best local, seasonal and ethically sourced artisan produce, Our Menu Is Based On Things We Like Cooking And Eating.'

Nibbles

Honey & Mustard Bangers	£3
Black Bomber Cheese balls, Sweet Chili	£3
Piggy Pork Scratchings, Apple Puree	£3
Castelvetro Garlic Farces Olives	£4.5
Crispy British Oyster, Lemon Emulsion	£4.5

Starters

Steak Tartar, Crispy Quail Egg	£9
Penrhos Gin Cured Salmon, Sourdough, Wasabi Emulsion	£8.50
Gressingham Smoked Duck, Plum Chutney	£8
Grilled Baron Bigod, Fig, Olives, Candied Walnuts	£7
Organic Chicken Terrine, Roasted Sweetcorn, Popcorn	£7.50

Main Course

Grilled Herefordshire Beef, Flat Mushroom, Vine Roasted Tomatoes, Beef Dripping Chips:

7oz Prime Fillet £25	6oz Rump £15	10oz Ribeye £22	
Herefordshire Rare Breed Fillet, Truffled Mash, Roasted Cauli Puree, Roasted Shallot, Pinot Noir Jus			£25
Herefordshire Steak Sarnie, Basil Aioli, Beef Dripping Chips			£12
Welsh Rare-Breed Pork Wellington, Apple Puree, Roasted Carrot, Robinson Cider Sauce			£18
Sea Trout, Puff Potato, Tenderstem, Dill Gnocchi, Fennel, Champagne Sauce			£17
Butty Bach Battered Fish 'n' Chips, Tartar Sauce, Grilled Lemon, Beef Dripping Chips			£14
Black Bomber Soufflé, Walnut and Organic Salad, Polenta Chips			£13

Sides

Beef Dripping Chips, Basil Aioli	£3.50
Butty Bach Beer Battered Onion Rings	£3.50
Lane Cottage Organic Salad, Parmesan	£3.50
Allotment Greens	£3.50

Desserts

Foraged Shobdon Berry Parfait	£6.50
Allotment Pear Pannacotta, Granola, Peach Sorbet	£6.50
Chocolate Delice, Dulce De Leche, Caramelised Banana, Salted Caramel	£7.50
Treacle Tart, Crème Fraiche Ice Cream	£6.50
3 British Cheeses- Black Bomber, Perl Las, Baron Bigod, Chutney, Fig	£9.50

Ice Creams & Sorbets

Rum 'n' Raisin

Crème Fraiche

Peach

Chocolate

Spearmint Choc Chip

Raspberry

Sea Salted Caramel

Elderberry

White Chocolate

Black Currant

Vanilla

Guinness

£1.50 Scoop

We Use Local Dairy Cows To Make Our Ice Creams

Please let us know of any dietary requirement before ordering, we have a small team of chefs who can happily adapt most dishes