



MENU

'Welcome to The Bateman Arms, we aim to offer dishes developed using the best local, seasonal and ethically sourced artisan produce, prepared by our Head Chef Thomas Tudor and his Team.'

Starters

Steak Tartar, Crispy Quail Egg, Onion Gel	£9
Smoked Gressingham Duck, Plum Chutney, Sourdough	£8
Penrhos Gin Cured Salmon, Sourdough, Nori, Wasabi Emulsion	£8.5
Grilled Baron Bigod, Fig, Olives, Candied Walnuts	£7
Chicken Terrine, BBQ Sweetcorn, Popcorn, Salted Caramel	£7.5

Main Course

Medium-Rare Herefordshire Sirloin, Beef Dripping Yorky, Baby Carrots, Beef Dripping Roasties	£15
Welsh Pork Loin, Onion & Sage Stuffing, Fennel & Apple Puree, Cream Leeks, Roasted Potatoes, Cider Jus	£15
Tuna Loin, Herb Gnocchi, Hollandaise Sauce, Fennel	£15
Snowdonia Black Bomber Souffle, Candied Walnut Salad, Polenta Chips	£13
Roasted Sirloin Beef Sandwich, Beef Dripping Roasties	£13

Dessert

Foraged Shobdon Berry Parfait	£6.50
Chocolate Delice, Dulce De Leche, Salted Caramel Ice Cream	£7.50
Treacle Tart, Vanilla Ice Cream	£6.50
Pear Pannacotta, Homemade Granola, Peach Sorbet	£6.50
3 British Cheeses, Chutney, Fig	£9.5

2 Courses £20

3 Courses £23