

Table d'Hôte Dinner Menu

Two courses £26.00 per person
Three courses £32.00 per persor

To Nibble

Optional course, supplement applies

Newbridge Homemade Bread (V,W,D)£5.25 Salted Welsh butter

Starters

Smoked Mackerel Tian (F.W.S) Cucumber salad, kimchi

Blackberry Steeped Melon **V** (V,SD) Pickled blackberry, pumpkin seed brittle

Venison Terrine (W,SD,Mu) Shallot relish, farmhouse toast

Soup of the Day (V,W,D) Freshly baked bread

Mains

Crispy Battered Fish of the Day (F,SD,Mu) Rustic chips, curried pea purée

Herb Crusted Beef Shin (D.E.SD,Mu) Butter roasted potato, rarebit glazed onion

Marmite Roasted Sprouts **▼** (V,W,B,O,C) Wild mushrooms, rosemary crisp

Chargrilled Pork Loin Steak (D,SD) Crushed potato, smoked carrot, spinach

Desserts

Sticky Toffee Pudding (V,W,D,E,SD) Tipsy dates, clotted cream ice cream

Strawberry Jam Brulée (V,W,D,E,SD) Scone, raisin espuma

Spiced Pear Strudel ▼ (V,W,A) Almond custard

Black Forest Brownie (W,S,D,E,SD) Cherry ice cream, chocolate crumble