

EVENING MENU

S T A R T E R S

Soup of the Day: Homemade soup served with crusty bread and Netherend butter(V)(VE on req) **£6.25**

Bruschetta: Homemade tomato & basil bruschetta served on toasted sourdough (VE) **£6.50**

Buttermilk Chicken Strips: Served with Hoisin BBQ dip & dressed salad leaves **£6.75**

Locally Sourced Wild Boar Pate: Served with crostini dressed leaves & onion chutney **£6.50**

The Wye King Prawns: Cooked in garlic, chilli & served with warm ciabatta **£6.75**

Sriracha Chicken Wings: Served with blue cheese dip & dressed leaves **£6.75**

Sharing Camembert: Served with a whole ciabatta & confit garlic bulb (V) **£12.75**

F R O M T H E G R I L L

The Wye Burger: Locally Sourced Beef Patty in a brioche bun with burger sauce, lettuce, tomato & Monterey Jack cheese. Served with fries (GF on req) **£13.00.** ***Double Up for an extra £3.00***

The Chicken Stack: Grilled Chicken in a brioche bun with BBQ sauce, lettuce, tomato & Monterey Jack cheese. Served with fries (GF on req) **£13.00.** ***Double Up for an extra £3.00***

Vegan Burger: Seasonal Vegetable Patty in a brioche bun with burger sauce, lettuce & tomato. Served with Fries (Ve)(GF on req) **£11.50**

8oz Sirloin: Locally reared & 28 day dry aged Sirloin served with chunky chips, half roasted tomato, flat cup mushroom and a rocket salad (GF) **£19.50**

10oz Ribeye Locally reared & 28 day dry aged Ribeye served with chunky chips, half roasted tomato, flat cup mushroom and a rocket salad (GF) **£20.50**

12oz Rump: Locally reared & 28 day dry aged Rump served with chunky chips, half roasted tomato, flat cup mushroom and a rocket salad (GF) **£20.50**

10oz Gammon Steak: Himalayan salt cured 10oz Gammon served with chunky chips, garden peas and topped with a fried egg (GF) **£16.50**

A D D A S A U C E

Dianne Sauce £2.50

Peppercorn Sauce £2.50

Blue Cheese Sauce £2.50

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M A I N S

The Wye Fish & Chips: Fresh beer battered haddock served with burnt lemon, chunky chips, homemade tartare sauce and choice of garden peas or mushy peas **£12.50**

Woodland Mushroom Tagliatelle: Wild mushrooms, garlic, and fresh herbs cooked in olive oil **£13.00**

Pan Seared Sea Bream: Served with crushed new potatoes, seasonal veg & caper butter (GF) **£13.00**

Sweet Potato & Lentil Curry: Served with Basmati Rice (Ve) **£11.50** **Add Chicken for an extra £3**

Pan Roasted Pork Chop: Served with creamy mash, braised red cabbage & a cider gravy (GF) **£16.50**

S A L A D S

Roast Mediterranean Vegetable: Seasonal Mediterranean vegetables and mixed leaves with a basil & garlic dressing (GF)(V) **£11.50**

Chargrilled Chicken: Chargrilled Chicken served on a bed of mixed leaves with a delicious balsamic dressing (GF) **£12.50**

Hot Smoked Salmon: Hot Smoked salmon served on a bed of mixed leaves, tomato & pepper with a lemon dressing (GF) **£12.50**

A D D A S I D E

Chunky Chips (GF)(Ve) **£3.00** (add cheese) **50p**

Fries (GF)(Ve) **£3.00** (add cheese) **50p**

Sweet Potato Fries (GF) (Ve) **£3.50**

Garlic Bread (GF on req) **£3.00** (add cheese) **50p**

Onion Rings (V) **£3.50**

Side Salad (V) **£3.00**

Seasonal Vegetables (V) **£3.50**

Halloumi Fries (V) **£4.50**