Evening Menu L

starters

Homemade Soup of the Day, Crusty Bread (v/vgn/gf on request) 6.95

'Maldon' Sea Salt & Chilli Starched Squid, Saffron Aioli (gf) 7.95

Whipped Chicken Liver Parfait, Red Currant Gel, Toasted Brioche, Apple Shards, Pickled Walnuts (gf on request) 9.95

> 'Loch Fyne' Smoked Salmon, Caper Berries, Lemon, Buttered Granary (gf on request) 9.95

Steamed 'Scottish' Mussels, White Wine, Garlic & Cream (gf on request) 9.95

Red & Green Chickory, Roquefort, Walnut & Apple Salad (v/vgn/gf on request) 7.95

to share

Oven Baked 'Le Rustique' Camembert, Caramelised Red Onion Marmalade, Toasted Ciabatta (vgn/gf on request) 13.95

Selection of Breads, Olives, Aged Balsamic & Olive Oil (vgn/gf on request) 8.95

mains

Slow Braised, Garlic Studded Welsh Lamb Shank, Creamed Potato, Ratatouille, Red Wine & Rosemary Jus (gf) 21.95

Oven Roasted Pembridge Chicken Breast, Wholegrain Mustard Mash, Roasted Root Vegetables, Wild Mushroom & Tarragon Cream (gf) 18.95

Pan-Fried Fillet of Sea Bass, White Wine & Grana Padano Risotto, Browned Caper Butter, Parmsan Crisp (gf) 22.95

Wild Mushroom & Leek Risotto,
Poached Hens Egg & White Truffle Oil (v, gf) (vgn on request) 15.95



Evening Menu L

the classics

Wye Valley Beer Battered Haddock, Triple Cooked Chips, Minted Pea Purée, Tartare Sauce 15.95

The 'Inn-Sanity' Burger - 80z Beef Burger, Maple Smoked Back Bacon, American Mustard, Red Leicester Cheese, Seasoned Fries, Cajun Slaw (gf on request) 16.95

from the grill

Accompanied by Triple Cooked Chips, Confit Beef Tomato & Braised Portobello Mushroom

80z Fillet 31.95

100z Rib Eye 25.95

120z Rump 24.95

120z Gammon 14.95

sauces

2.50

Rocquefort Sauce Peppercorn Sauce Red Wine Sauce

sides

| Beer Battered Onion Rings | 3.95 |
|---|------|
| Triple Cooked Herefordshire Chips | 3.95 |
| Toasted Garlic & Herbed Butter Ciabatta | 3.95 |
| Mixed Herb Leaf Salad (v, vgn) | 2.95 |
| Roasted Root Vegetables, Almond Flakes (v, vgn) | 3.95 |
| Braised Field Mushrooms (v, vgn) | 3.95 |

