

# Evening Menu

## NIBBLES

Bread Board with olives, sun-dried tomatoes & balsamic olive oil (v) ..... £4.50

Olives(v)(gf) ..... **£3.50**

## STARTERS

**Pan Fried Garlic Mushrooms** in fresh garlic (v)(gf) with toasted bread and rocket (v) ..... **£5.45**

**Crispy Sweet Chilli Chicken** with sweet chilli jam ..... **£5.50**

**Pan Fried Scallops** with pea puree, black pudding and local crispy bacon ..... **£6.90**

**Soup of The Day** served with warm bread ..... **£4.25**

**Antipasto Table:** selection of prosciutto crudo, salami Napoli and salami Milano with sun dried tomatoes, olives and warm bread ..... **£6.90**

## MAIN COURSE

**Harrys Chicken:** chicken fillet served with local streaky bacon, onion rings and a creamy peppercorn sauce with pan fried vegetables (gf) ..... **£14**

**Beer Battered Cod:** fillet of cod in beer batter served with twice fried chips and garden peas or mushy peas ..... **£12.50**

**Pan Fried Sea Bass:** fillet of sea bass served with new potatoes, spinach, cherry tomatoes and sauce vierge (gf) ..... **£14.95**

**Homemade Three Bean Chilli:** with rice (gf), crispy tortilla bread and sour cream (v) ..... **£10**

**Fat Harry's:** Handmade Herefordshire Beef Burger in a brioche bun with tomato, red onion, rocket served with twice fried chips ..... **£10.50**

Add Monterey Jack cheese, stilton, bacon or onion rings, fried egg ..... **£1**

**Local Belly Pork:** served with mash potato, green beans, Weston's cider sauce and apple puree (gf) ..... **£14**

**Wye Valley Lamb Shank:** with special fried rice and masala sauce (gf) ..... **£14**

# FROM THE GRILL

## STEAKS

8oz Fillet Steak ..... £19.50

10oz Sirloin steak ..... £17.50

10oz Rump Steak ..... £15.95

10oz Gammon Steak ..... £12

20oz Rump Steak .....£24

Mixed Grill: 8oz Rump, Belly Pork, Sausage and Black Pudding ..... £22

**All grills served with flat mushroom, rocket and twice fried chips**

## EXTRAS

**Steak Sauces:** peppercorn, garlic mushroom or blue cheese (gf) ..... **£2.50**

Beer battered onion rings ..... **£2.50**

Twice fried chips ..... **£3**

Dressed Salad; lettuce, tomato, cucumber & red onion ..... **£3**

## DESSERTS

Honeycomb Cheesecake (v) ..... **£4.95**

Sticky Toffee Pudding, toffee sauce and custard (v) ..... **£4.95**

Raspberry Crème Brûlée (v)(gf) ..... **£4.95**

Vanilla Pannacotta with Herefordshire Strawberries (gf) ..... **£4.95**

Apple Tarte with custard or salted caramel ice cream ..... **£5.95**

Strawberry Ice Cream Sundae (v)(gf) ..... **£4.95**

Warm Chocolate Brownie with vanilla ice cream (v)(gf) ..... **£4.95**

Cheeseboard - three farmhouse cheeses, crackers, fruit & chutney ..... **£6.25**

**Add a glass of port for £2**

Please note that special dietary requirements can be catered for mostly on request  
without prior arrangement

## **SUPPLIERS**

All of our meats are from Herefordshire and supplied by **Adrian Walker of Golden Valley Meats**, he holds the prestigious award of Accredited Master Butcher. This impressive award makes him one of only 14 in the UK and the only one in Wales and the Three Counties of Herefordshire, Worcestershire and Gloucestershire.

Our fish products are supplied by Kingfisher Midland of Birmingham with fresh supplies delivered daily straight from Brixham Harbour.

The potatoes used to make our famous homemade twice fried chips are supplied by **Geoff Hinksman Potatoes** of Kings Acre Road

Our wines are carefully selected to accompany our menu and supplied by **Alan Kaye of AL K Wines** of Much Dewchurch.