**LODGE EVEING MENU  
Starters / Light Bites**

**Homemade Ham Hock Terrine (Sul,W,My,M) *£8.95***

*Served with Granary Toast and Piccalilli*

**Homemade Soup of the Day (C,W,M) *£7.95***

*Served with a Homemade Crusty Loaf Slice*

**Prawn and Crayfish Cocktail (Cr,F,W,M,N) £9.95**

*Served with a Slice of Homemade Buttered Bread*

**Quinoa with Blood Orange, Beetroot and herbs (VeganW) £8.95**

**Breaded Chilli Calamari with Citrus Mayo (W,E,F) £8.95**

**Apple, Walnut and Perl Wen Salad (N,E,M) £8.95**

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**Side Orders**

Fries (V, G) ***£4.50*** Fries with Cheese (V, G,M) ***£4.95***

Garlic Bread (V,G,M) ***£4.95*** Garlic Bread with Cheese (V, G,M) ***£5.50***

**Children’s Menu (***Each £9.95)*

**Hand Crumbed Chicken Breast ((E,W,M)**

*Served with a choice of Chips or New Potatoes and Peas or Beans*

**Local Pork Sausages (L,E,W,M,Mu,S)**

*Served with a choice of Chips or New Potatoes and Peas or Beans*

**Battered Fish Goujons (E,F,W,M)**

*Served with a choice of Chips or New Potatoes and Peas or Beans*

**5oz Prime Sirloin Steak (C,W,M,Sul)£12.95**

*Served With Garden Peas, Chips and Pepper Sauce*

***ALLERGENS:*** *C=Celery, L=Lupin, N=Nut, Sul=Sulphur Dioxide, Cr=Crustacean, M=Milk, So=Soya P=Peanut, W=Wheat, E=Egg, Mol=Mollusc, S=Sesame, V=Vegetarian, F=Fish, Mu=Mustard*

**Lodge Evening Main Courses**

**9oz 28 Day Aged Welsh Sirloin Steak (C,W,M,Sul) £27.95**

Served with Creamy Chive Mushrooms and Chunky Chips

**Golden Wholetail Scampi (C,E,F,M) *£14.95***

Served with Fries, Garden Peas, Tartar Sauce and Lemon Wedge

**Home Cured Honey and Mustard Roasted Ham (E,M) *£14.95***Served with Two Local Raglan Free Range Fried Eggs, Fries and Garden Peas

**Wye Valley Beer Battered Haddock Fillet (F,G,M) *£16.95*** Served with Fries, Lemon Wedge, Garden Peas & Tartar Sauce

**Double Homemade Welsh Black Beef Burger In a Brioche Bun (W,E,M,Mu,Sul) £17.95**Served with Mature Cheddar, Smoked Bacon, Mayonnaise, Gem Lettuce and Fries

**Homemade Chickpea & Halloumi Burger In a Brioche Bun (E,W) £14.95**Served with Summer slaw and Fries

**Organic Gluten Free Maize and Rice Fusilli (Vegan) £15.95**Served with Sunblush Tomatoes, Sweet Potato Cubes, Pine nut, Pickled Beetroot and Rocket Salad**. Upgrade and** **Add Pant-Ys-Gawn Goats Cheese £1.95**

**Rosemary, Celeriac Fondant (Vegan) £14.95**Wild Mushroom, Char grilled Broccoli, Raisins, Pickled Cauliflower and Truffle Oil

**Desserts (Each £8.95)**

**Chocolate Brownie (E,G,M,S)**Served with chocolate and salted caramel ice cream, toffee sauce

**Selection of Local Ice Cream Choice of 3 (E,M,N)  
  
Trio of Sorbet,** Lemon, Orange, raspberry

**Natural vanilla bean ice cream (vegan,So)** Served with Freeze dried Raspberries

**Raspberry Creme Brulee (E,W,M,Sul)** Served with Vanilla Shortbread

**Lemon Iced Parfait (C,E)** Served With Strawberry Compote

**Royal Lodge Cheese Slate £13.95 (M,C,W,Mu)**Pearl Wen, Black Bomber, Perl Las, Godminster, Served with Cracked Pepper and   
Smoked Sea Salt Butter, Quince Jelly, Fruit Chutney, Grapes, Celery and Mixed Biscuit Selection