**THE LODGE EVENING MENU**

**Starters**

**Breaded Goat Cheese, Balsamic roasted Fig, Raspberry Compote,  *£9.95***

**Rocket, Toasted Pine Nuts (N,Sul,M,E,W,V)**

**Pan Seared Scallops, Crispy smoked streaky bacon, *£11.95* Butternut Squash and Ginger Puree, Black Pudding Bonbon (Mol,M,E,W)**

**Ham Hock Terrine Piccalilli baguette (Sul,W,Mu,M) *£7.95***

**Soup of the Day Crusty Bread (C,W,M)  *£7.25***

**Prawn and Crayfish Cocktail with Baby Lettuce and Brown Bread (Cr,F,W,M,N) *£8.95***

***Quinoa with Orange Segments, Beetroot and herbs (Vegan,W) £8.95***

**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***

Mixed salad Herb Dressing  **£4.50** Buttered New Potatoes **£4.50**

**Children’s Menu**

**Hand Crumbed Chicken Breast** *Chips or New Potatoes and Peas or Beans* **(E,W,M) £9.95**

**Local Pork Sausages** *Chips or New Potatoes and Peas or Beans* **(L,E,W,M,Mu,S) £9.95**

**Scampi** *Chips or New Potatoes and Peas or Beans* **(E,F,W,M) £9.95**

**5oz Prime Sirloin Steak** *Garden Peas, Chips and Pepper Sauce* **(C,W,M,Sul) £12.95**

 **Welsh Black Beef Burger** *Brioche Bun, Cheese, Bacon and Chips* **(W,E,M) £9.95 *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****:***

**Evening Main Courses**

**8 hours Slow Braised Welsh Lamb Shank** **(M,Sul,C,W)** **£24.95**

Rosemary and red wine, Spring onion mash, honeyed carrot, carrot puree

**Pan Fried Seabass (F,M,Sul)**  ***£21.95***

Herb New Potatoes, Samphire, shallot, White Wine Cream Sauce

**10oz 28 Day Aged Welsh Sirloin Steak (C,W,M,Sul) *£27.95***

Creamy garlic and Chive Mushrooms, Grilled Tomato and Chunky Chips

**Add pink peppercorn and brandy Cream sauce *£2.50***

**Wye Valley Beer Battered Haddock Fillet** Fries, Garden Peas & Tartar Sauce **(F,G,M) *£15.95***

**Double Homemade Welsh Black Beef Burger In a Brioche Bun (W,E,M,Mu,Sul) *£16.95***Mature Cheddar, Smoked Bacon, Mayonnaise, Gem Lettuce, Chips

**Perl Las, Stilton, creamy white wine mushrooms, Chips or Salad (G,C,V)** ***£13.95***

**Organic Gluten Free Maize and Rice Fusilli (Vegan,N,Mu)  *£14.95***Served with Sun blushed Tomatoes, Sweet Potato , toasted Pine nuts, Pickled Beetroot, Rocket**.**

**Upgrade and** **Add glazed Pant-Ys-Gawn Goats Cheese (M) *£2.5*0**

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**Lodge Garden Dessert Menu**

**Chocolate Brownie** with salted caramel Ice Cream **(E,W,M) *£7.95***

***Vanilla Panna Cotta***, citrus shortbread, raspberry compote  **(M,W) *£7.95*
Trio of Ice Cream** Mixed Flavours with Chocolate Pencil **(E,M,N,P) *£6.95***

**Trio of Sorbet** Lemon, Orange and Raspberry with Berry Coulis ***£6.95***

**Sticky Toffee Pudding**Butterscotch Sauce and Vanilla Ice Cream **(W,E,M,N) *£7.95***

**Spiced Apple & Berry Crumble** with Cream or Custard **(W,E,M)** ***£7.95***

**Royal Lodge Cheese Slate (M,C,W,Mu,S,N) *£12.95***Pearl Wen (brie), Black Bomber, Perl Las, Y-Fenni, Served with Crack Pepper and Smoked Sea Salt Butter, Quince Jelly, Fruit Chutney, Grapes, Celery and Mixed Biscuit Selection

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