



A la carte Menu

*If you have any dietary requirements let us know when you order

All our dishes are made by our chef, Nikki, and prepared to order. If you have any queries about ingredients, please ask.

To Start

Soup of the day, warm bread (Vg) £ 5.00

Honey Roast Fig and Goats Cheese Tart served with mixed leaves & balsamic dressing (v) £ 6.00

Charcuterie Platter: Monmouth Air-Dried Collar of Pork, Juniper Cured Wild Venison Carpaccio and Wild Boar, Pork and Red Wine Salami - with cornichons, sun blush tomatoes & warm crusty bread £ 7.50

Spiced mixed bean timbal with tahini sour cream (V) £ 6.00

Smoked Mackerel and horseradish pate with mixed leaves & granary toast £ 7.00

Main Courses

Pan Fried Rump Minute Steak with herby garlic butter, seasonal vegetables & chips £ 18.00

Slow Braised Brisket Chipotle Chilli with long grain rice & sour cream £ 14.00

Foresters Chicken: chicken breast wrapped in Trealy Farm wild boar pancetta and stuffed with walnut & apple stuffing with bubble and squeak, roasted carrots & chicken jus £ 17.00

Moroccan spiced butternut squash and apricot tagine, with mint and lemon cous-cous & toasted flaked almonds (Vg) £ 12.00

Roasted Aubergine on a herby vegetable cassoulet (Vg) £ 12.00

Pan Fried fillet of Hake, roasted cherry tomato and N'Duja risotto £ 17.00

Pie of the Week topped with puff pastry, with seasonal vegetables and chips £14.00

Side Dishes

Bread & Butter - £2.30
Mixed vegetables - £3.50

Dressed side salad - £3.50
New potatoes/Chips - £3

Children's menu

Haddock Goujons, chips & peas - £ 7.00
Vegan Sausages, chips and green veg £ 7.00

In addition, smaller portions of the following dishes are available for our younger customers:

Soup of the day - £ 3.00
Slow Braised Brisket Chipotle Chilli with long grain rice & sour cream £ 8.50
Moroccan spiced butternut squash and apricot tagine with mint and lemon cous-cous & toasted flaked almonds (Vg) £ 7.00

Other dietary needs

Please speak to our staff as other options, including vegan and gluten free may be available.

Suppliers

We prefer to use local suppliers for fresh produce, here are some that we have used for the above dishes:

Trealy Farm Charcuterie

David Sheppard Family Butchers

Netherend Farm

Welsh Cheese Company

Let us know what you think

We hope that you have enjoyed your meal and would like to share your experience and photos. Here are some QR Codes to make it easy for you:



Trip Advisor



Google



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Poor coverage? Use the Ostrich Free Wifi.

If there is any issue with our service or food, please let us know so that we can resolve it on the spot!