



## 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

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

Baked small Camembert (145g) served with baguette and redcurrant jelly £8.50

### Main Courses

Homemade Quarter-pounder Lamb Burger with aromatic spices, tzatziki & roast cherry tomatoes in a crusty bun served with chips and salad leaves £16.00

Local Wild Boar Sausages served with creamy mash, seasonal vegetables and a red wine onion gravy £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

Sea bass fillet served with new potatoes, seasonal vegetables and chimichurri £ 18.00

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  
Bubble & Squeak/Chips - £3

### **Children's menu**

Haddock Goujons, chips & peas - £ 7.00  
Wild boar sausage, chips & peas - £7.00  
Vegan Sausages, chips and green veg £ 7.00  
(Mash & or gravy – optional)

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

Soup of the day - £ 3.00  
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!