



## AUTUMN A LA CARTE MENU

### TO START

Fish Cake – £8.95

*Poached egg, tartar sauce*

Bettws Hall Game terrine - £8.95

*Beetroot carpaccio, beetroot puree, apple & hazelnut puree*

Baked Camembert - £9.95

*Warm loaf & homemade fig chutney*

Butternut squash & sage arancini (V) - £7.95

*Nutmeg aioli, butternut puree, shaved parmesan, sage oil*

### MAIN COURSE

Pan Roasted Salmon – £21.95

*Celeriac purée, petit pois à la tran, new potatoes, Tarragon & Dill Cream*

Lamb Rump - £24.95

*Fondant potato, charred baby leek, tender stem broccoli, butternut squash puree & mint jus*

Creedy Carver Duck breast - £22.95

*Triple cooked pomme, beetroot puree, baby carrots, kale, pickled berries & port jus*

Gnocchi (V) - £16.95 (Add chicken/Salmon - £4.95)

*Roasted squash, mustard, kale, chilli, sage brown butter & walnut*

### PUB CLASSICS

Celtic Pride 8oz Welsh Rib Eye (GF/DF) - £35.95

*Roasted tomatoes, king oyster mushroom, red wine shallot, peas, hand-cut chips.*

*\*add peppercorn or blue cheese sauce - £3.95*

Spiral Cumberland Sausage and Mash - £17.95

*Champ mash, peas & gravy*

Beer-battered skin on Cod (GF) - £18.95

*Hand-cut chips, mushy peas, tartar sauce*

Bettws Hall crispy Game Burger - £19.95

*Served in a sourdough bun, lettuce, tomato, chilli mayo, pickled cucumber, hand-cut chips & slaw*

6oz Bull & Heifer Burger - £19.95

*Served in a sourdough bun, lettuce, tomato, pickled red onions, bacon jam, cheese, homemade burger sauce, hand-cut chips & slaw*

### Whilst you wait

Bread with Balsamic & Olive Oil (V) - £5.95

Marinated Olives (GF/DF/V+) - £5

### Sides

Onion Rings (GF/DF/V+) - £5

Hand-cut Chips (GF/DF/V+) Small - £3/Large - £5

Dressed Salad (GF/DF/V+) - £5

Seasonal Vegetables (GF/DF/V+) - £5

House 'Slaw (GF/DF/V) - £4



### Allergens

Our kitchen is happy to cater to your dietary requirements. Please let our staff know.

V – Vegetarian | VO – Vegetarian Option | V+ – Vegan | GF – Gluten Free | DF – Dairy Free | CN – Contains Nuts