

THE TEMPLE BAR INN

To start...

Soup of the day (v) (gf) 8

Homemade soup - warm bread loaf - salted butter

Presse of ham hock (gf) 9

Piccalilli - mini loaf

Antipasti (2 person) (gf option) 12

Italian cured meats - Parmesan cheese - olives - sun dried tomato - focaccia

Risotto of spring vegetables 10

Wye Valley asparagus - peas - toasted sunflower seeds - nut brown butter vinaigrette

Moules marinere 10**

Shetland mussels - white wine - garlic butter - granary bread

To follow...

Pan roasted pollock* (gf) 23

Crushed Jersey Royals - spinach - leek - roe butter sauce

Pie of the day 17

Buttered mash - seasonal veg - gravy

Braised local venison loin 28

Mushroom puree - confit potato - rainbow carrot - anise jus

Beer battered cod (gf option) 17*

Chunky chips - tartare sauce - mushy peas - lemon

Orzo pasta (v) (ve option) 16

Broccoli - peas - courgette - mint - burrata

From the grill...

Mushroom & halloumi burger (v) (ve option) (gf option) 16

Field mushroom - halloumi - avocado - focaccia bun - beef tomato - baby gem - fries - coleslaw

Temple Bar burger (gf option) 17

Homemade 8oz burger - Worcester Hop - focaccia bun - beef tomato - baby gem - fries - coleslaw

10oz rump steak (gf) 25

8oz fillet steak (gf) 35

Steaks served with garlic braised field mushroom - baby vine tomatoes - chunky chips

Sides...

Chunky chips / Fries 4.5 Mixed vegetables 3.5 Peppercorn / Blue cheese sauce (gf) 3

Please let your server know if you have any allergies or intolerances to any foods or ingredients.

*Fish may contain small bones **contains shellfish