

THE TEMPLE BAR INN

26th January 2025

To nibble...

Tempura cockles + £4.50

Mixed olives + £4

To start...

12 hour braised beef & mustard bon bons, radish, citrus emulsion

Winter vegetable soup, granary bread, salted butter (gf option)

Prawn cocktail, ** virgin bloody Mary sauce, granary bread

Potato doughnuts, 'nduja sausage & almond jam

Potato doughnuts, burnt leek emulsion, caramelised leek

To follow...

Slow roasted topside of Herefordshire beef, beef dripping gravy

Roasted pork loin, crackling, stuffing, pork gravy

Plated with roasties, carrot and swede puree, honey roasted parsnip, buttered hispi cabbage, beef fat Yorkshire pudding, with sides of cauliflower cheese and Nonna's peas

Beetroot and red onion wellington (gf) (v) (ve)

Plated as above but with vegetarian sides and vegetarian gravy (or vegan)

Baked sea bass fillets,* beurre blanc, buttered new potatoes, samphire

To finish...

Sticky toffee pudding, miso caramel sauce, Rowlestone vanilla ice cream (gf)

Fruit crumble, Rowlestone vanilla ice cream, custard

Tiramisu, grated chocolate

Lemon curd tart, fruit compote, crème fraiche

Affogato***

Selection of Rowlestone ice creams and sorbets inc vegan ice cream

One Course 18.5 Two Course 24.5 Three Course 29.5

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

*may contain bones

**contains shellfish

***contains nuts

