

THE TEMPLE BAR INN

To start...

Selection of focaccia 5
Served with marinated olives

Ricotta & Mint Fritters (V) 6.50
Ricotta and cheddar mixed with fresh mint, spinach and garlic, pan fried in butter
and served on a mixed leaf salad with homemade avocado and lime dressing

Soup of the Day (V) 5.50
Served with toasted ciabatta

Smoked Salmon Salad 7.70
Slices of smoked salmon served on a mixed leaf salad with celeriac, fennel, apple and homemade vinaigrette

Ham & Blue Cheese Croquettes 6.50
Handmade with local cured ham, blue cheese and served with onion chutney and dressed salad

Cider Mussels 7.60
Shell on mussels (250g) in a cider, cream and garlic sauce, served with toasted ciabatta

To follow...

Lamb Chop 18.50
Local lamb chop, chargrilled and served pink and coated in a salsa verde. Served with new potatoes, charred asparagus

Chargrilled Chicken & Wild Garlic Pesto Pasta 13.50
Locally made tagliatelle and foraged wild garlic, courgette ribbons and toasted pine nuts.
Can be served without chicken as a vegetarian option (£9)

Cider Mussels 14.50
Shell on mussels (500g) in a cider, cream and garlic sauce, served with toasted ciabatta

Asparagus & Pea Risotto 10.50 (V)
Creamy risotto cooked with white wine, vegetarian hard cheese, asparagus and garden peas

Temple Bar Burger 13.70
Homemade 8oz beef burger, served in a focaccia bun with Little Hereford cheese, spicy tomato chutney,
lettuce, beer battered onion rings & triple cooked chips
Add bacon / fried egg / mushroom 1.00 each

Beer Battered Haddock 13.70
Homemade real ale batter and served with triple cooked chips, garden peas & homemade tartare sauce

8oz Sirloin Steak 20
6oz Fillet Steak 25
Served with triple cooked chips, roasted tomato and flat mushroom

Add homemade peppercorn sauce or blue cheese sauce 1.50

To add...

Triple cooked chips, Garlic ciabatta, Dressed salad, Vegetables,
Beer battered onion rings
All 3