

THE TEMPLE BAR INN

To start...

Selection of focaccia (v) 5.5
Served with marinated olives

Baked Camembert (v) (gf option) 10.5
(2 person sharer)
Whole wheel of Camembert, oven baked with garlic & rosemary and served with toasted ciabatta fingers

Soup of the Day (v) (gf option) 6
Homemade and served with toasted ciabatta

Lamb Koftas (gf) 7.20
Homemade lamb kebabs served on a bed of lettuce with a minted yoghurt dip

Game Terrine (gf option) 7.8
Served with a port jelly and toasted bloomer

Garlic Butter Mushrooms (v) (gf option) 6.5
Mushrooms in a rich garlic butter, served on toasted bloomer

To follow...

Lamb Shank 22.5
Roasted lamb shank served with creamy mash, minted gravy & braised red cabbage

Butternut Squash Pie (v) 12
Squash, winter herb and butter bean pie,
served with parmentier potatoes and braised red cabbage

Sausages & Mash 13
Neil Powell sausages served with mash, red wine gravy, braised red cabbage & crispy onions.
Please ask for this week's flavour!

Fillet of Salmon (gf) 19.8
Baked salmon fillet with honey & garlic, served with a brown butter sauce and roasted vegetable cous cous

Pie of the Week 14
Homemade with shortcrust pastry and rich gravy.
Choose between mashed potatoes or triple cooked chips, and roasted root veg or peas.

Temple Bar Burger 14.5
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 each

Beer Battered Haddock 14.5
"Butty Bach" batter and served with triple cooked chips, garden peas & homemade tartare sauce

8oz Sirloin Steak (gf) 22
6oz Fillet Steak (gf) 27

Served with triple cooked chips, roasted tomato and flat mushroom
Add homemade peppercorn or blue cheese sauce 2.5

To add...

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

All 3

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