

# LOUGHPOOL KITCHEN

## SAMPLE DINNER MENU

### **Starter**

Wye Valley Organic Celery Soup topped with Shropshire Blue Cheese served with Loughpool Bakery Bread 8.50

Chicken Liver Parfait with Sourdough Crisps & Tomato Chutney 8.75

BBQ Perrystone Estate Beef Brisket Goujons with Sweet Chilli Sauce 8.75

Selection of Spanish Meats with Olives & Parmesan Shavings – Small 8.95 Large 15.95

Spring Onion, Gruyere Cheese & Brixham Crab Toast with Avocado Cream & Celeriac Apple Remoulade 8.95

Home Smoked Cornish Mackerel Fillet on Baked Potato Cake topped with Horseradish Crème Fraiche & Heritage Beetroot £8.95

### **Main**

Hereford Dry Aged 10oz Ribeye Steak with Wye Valley Beans in Garlic & Home Smoked Bacon, Home Cut Chips & Peppercorn Sauce £26.95

Pan Roasted Gressingham Duck Breast with Scottish Black Pudding, Thyme Dauphinoise Potato, Roasted Heritage Turnips, Glazed Carrots, Celeriac Cream & Port Wine Red Currant Sauce 27.95

Rump of Monmouth Lamb served on Roasted Red Pepper Sauce, Garlic & Spinach Crushed New Potatoes topped with Courgette Ribbons & Mint Pesto £23.95

Perrystone Estate Slow Cooked Pork Belly served with Creamed Potato, Glazed Root Vegetables, Smoked Ham Hock Sausage Roll & Cider Sauce 22.95

Pan Seared Loin of Monkfish on Crab, Fennel New Potatoes, Sun Blushed Tomatoes, Fine Beans & Lemon Caper Beurre Blanc 25.50

Loughpool Vegetable Moussaka topped with Ricotta & Cheddar served with a Side Salad & Garlic Bread 18.50

### **Side Orders**

Home Cut Chips - Reg 4 Large 6 : Vegetables 4 : Side Salad 4 : Bread Portion - Reg 1.50 Large 3

**All our food is cooked from fresh. Please make us aware of any allergies you may have.**