



THE ISCA ARMS

TEL: 01633 430142

Winter A La Carte 2018

Served Monday – Saturday 12 – 3pm & 6pm – 9pm

Starters

Whiskey cured salmon gravadlax, vanilla apple jam, beetroot, watercress (F,Sd) - **£7.25**

Selection of breads, olive oil, balsamic (G,E,M,Sd) - **£3.95**

Smoked duck Caesar salad, raspberry, balsamic (Sd,G,M,Md) - **£6.95**

Thai fishcake, sesame & lime dipping sauce (F,Ms,M,E,G,C) - **£5.95**

Salad of honey glazed beetroot, carrot, goats curd, pear, pine nut (M,Sd) - **£5.95**

Belly pork, chard baby gem, chorizo, cumin jus (G,Sd,Md,C) - **£5.95**

Seasonal soup, bread (G,M,E,C) - **£4.25**

Main Course

Braised rib of beef, pearl barley & potato, Dijonnaise sauce (Md,Sd,G,C,M) - **£14.40**

Welsh beef burger, streaky bacon, tomato, lettuce, cheese, chips (G,E,M) - **£12.95**

Vegetable tagine, hens' egg, giant cous cous (E,Sd) - **£13.25**

Corn fed chicken breast, parmesan and truffle polenta, wild mushroom, red wine jus (M,Sd,C) - **£13.50**

Ale battered catch, fries, tartare, mashed peas (G,M,Md,F) - **£12.95**

Please let a member of staff know if you have any allergies or specific dietary requirements. We will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

C=CELERY G=GLUTEN Ct=CRUSTACEANS E=EGGS F=FISH L=LUPIN M=MILK Ms=MOLLUSCS Md=MUSTARD
N=NUTS P=PEANUTS Ss=SEASAME SEED S=SOYA Sd=SULPHUR DIOXIDE