

# The Richmond Evening Menu

## Starters

### *Homemade Roasted Red Pepper &*

*Tomato Soup* (V) (g/f)

*with swirl of cream, herbed croutons & rustic bread*

**£6.50**

### *Traditional Glamorgan Sausages* (V)

*Welsh vegetarian sausage made with*

*Caerphilly cheese, leek and mustard*

**£7.50**

### *Sweet Corn Fritters* (g/f)

*Served with Mango Chutney & Rocket Salad* (V)

**£7.50**

## Mains

### *Slow-cooked Lamb Shank with a*

*Redcurrant & Rosemary sauce* (g/f)

*roasted potatoes redcurrant tartlet*

*Seasonal Vegetables*

**£19.00**

### *Pan-fried Fillets of British Sea Bass* (g/f)

*Drizzled with a splash of butter & fresh herbs*

*Seasonal Vegetables*

**£16.00**

### *Garden Green Vegetable Risotto* (Vg)

*a creamy mix of broccoli broad beans peas & leeks*

*with arborio rice and complimented*

*with parmesan & rocket*

**£12.00**

### *Traditional Chicken Curry*

*A mild spiced sauce with strips of Chicken*

*Served with long grain rice*

*Naan bread & Mango Chutney*

**£14.50**

### *Traditional Welsh Cawl*

*Lamb, carrots, potato, leek and suede in a traditional style broth,*

*with fresh rustic bread & Welsh Cheese*

**£11.00**

*Please ask a member of the team for food allergy advice before ordering your meal.*

### *Oven-baked Haddock Florentine*

*Fishcakes*

*Chips & Tartare Sauce*

**£15.00**

**Additional portion of Chips £3.50**

## Desserts

### *Blackberry & Apple Crumble*

*Served with Cream or Creamy Vanilla Ice Cream*

**£7.00**

### *Fresh Cream Tiramisu Trifle*

*with Cream*

**£7.00**

### *Traditional Chocolate Brownie*

*with Salted Caramel Ice Cream*

**£7.00**

### *Fresh Cream Banana Split* (g/f)

**£6.50**

### *Luxury Welsh Dairy Ice Cream*

*Creamy Vanilla Salted Caramel*

*Strawberry Raspberry Ripple*

**£5.00**

### *Three Welsh Cheeses*

**£9.50**

*with Biscuits & Chutney*

### *Eryri*

*Snowdonia - Creamy & smooth extra mature*

*Cheddar loved for its depth of flavour.*

### *Caerffili*

*A hard crumbly moist white cheese from the town of Caerphilly*

### *Perl Las*

*an organic blue cheese with a pale gold natural rind and a pale yellow paste with blue veinin*

### *A glass of Taylors's Late Bottled*

*Vintage Port 2016*

**£6.00**

*Coffee & Tea are served in the bar lounge*