



Hunters Restaurant At The Royal Lodge
EVENING MENU

Starters

Sweet Potato & Rosemary Soup with Warm Bread £4.95

Ham Hock Terrine served with Leeks, Homemade Piccalilli
and Brown Bread £5.95

Potted Perl Las Stilton with Hazelnuts served with Toasted
Bread £5.25

Grilled Sardine Fillet with Salsa Verde £5.95

Pan Fried Wood Pigeon Breast with Braised Red Cabbage and
a Rich Red Wine Jus £5.75

Moules Marnier With Chives and Warm Crusty Baguette
£5.75

Please let us know of any allergies you may have, as all the
ingredients used are not listed.

Main Courses

8oz Herefordshire Fillet served with Sauté Potatoes and
Homemade Ketchup £19.95

Honey and Black Pepper Glazed Gressingham Duck Breast
with Wilted Chard and Celeriac Chips £15.95

Oven Roasted Rack of Welsh Lamb onto Three Root Mash and
a Herb Crust £17.95

Beer Battered Whiting Fillet; Chunky Chips with Crushed
Garden Peas and Tartar Sauce £12.95

Sun Blushed Tomato and Mozzarella Ravioli with a
Watercress and Basil Pesto £12.95

Pan-Fried Fillet of Organic Salmon served with Signal
Crayfish and a Lime Butter Sauce £16.95

Wild Mushroom and Tarragon Risotto with White Truffle Oil
£11.95

Please let us know of any allergies you may have, as all the
ingredients used are not listed.

Desserts

White Wine Poached Pear with a homemade passion fruit and sambuca Ice cream £5.50

Vanilla Brulee with shortbread biscuits £5.50

White Chocolate Cheesecake with a lemon biscuit base and fresh strawberry Coulis £5.50

Fresh Pavlova topped with fresh pineapple, raspberries and Kiwi £5.50

Milk Chocolate Mousse with homemade fudge chunks and fresh mint syrup £5.50

A Selection of Locally made organic ice creams Please choose from Chocolate, Strawberry, Vanilla, Brown Bread, Butterscotch, Honey and Ginger, Cafe Late £4.95

Selection of Fine Local Award Winning Cheeses with Fresh Fruit, Biscuits for Cheese £7.50
Perl Las, Perl Wen, Apple Wood Smoked & Caerphilly

Please let us know of any allergies you may have, as all the ingredients used are not listed.