

The Richmond Evening Menu

Starters

Roasted Red Pepper Tomato & Basil Soup (V)
with swirls of cream, herbed
croutons & rustic bread
£5.50

Pressed Chicken & Duck Terrine (G/F)
with Plum Chutney & baby salad leaves
£6.25

*Slices of Smoked Salmon with Cracked Black
Pepper & Lemon* (G/F)
nestled on a bed of rocket drizzled with olive oil
£6.25

Traditional Glamorgan Sausages (V)
Welsh vegetarian sausage made with
Caerphilly cheese, leek and mustard
with a cranberry relish
£6.25

Mains

Slow-cooked Lamb Shank
with a Redcurrant & Rosemary sauce (G/F)
Seasonal Vegetables
£13.50

Chicken Tikka Masala Curry
with Rice & Naan Bread
Spicy Fruit Chutney
£9.50

“Welsh Beef” Burger (6oz)
Per las or Mature Cheddar Cheese
Coleslaw & Chunky Chips
£11.00

*Breaded Smoked Haddock &
Mozzarella Fishcakes* (G/F)
Chips, garden peas & Tartatre Sauce
£13.00

Pan-fried Fillets of British Sea Bass (G/F)
Drizzled with a splash of butter & herbs
Seasonal Vegetables
£12.50

Please ask a member of the team for food allergy advice

*Oyster Mushroom & Rocket
Risotto* (V)
a creamy oyster mushroom risotto, with
arborio rice and complimented
with parmesan & rocket
£9.75

Traditional Welsh Cawl
Lamb, carrots, potato, leek and suede in a
traditional style broth,
with fresh rustic bread Welsh Cheese
& Welsh butter
£8.00

Desserts

Apple & Blackberry Crumble (V)(GF)
Served with Cream, Custard or Ice Cream
£5.50

Fresh Cream Tiramisu Coffee Trifle
£5.50

Summer Berry Pudding
garnished with seasonal red berries with a
raspberry coulis and Cream
£5.50

Luxury Welsh Dairy Ice Cream
Creamy Vanilla Strawberry
Honeycomb Raspberry Ripple
£4.00

Three Welsh Cheeses **£6.75**
with Biscuits & Chutney

Eryri
Snowdonia - Creamy & smooth extra mature
Cheddar loved for its depth of flavour.

Perl Wen
A soft organic white brie style cheese

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 2014*
£4.20