

The Richmond Evening Sample Menu

Starters

Homemade Cream of Chicken & Vegetable Soup (g/f)
with swirl of cream, herbed croutons & rustic bread
£6.00

Pan-fried Garlic Mushrooms
in a cream sauce with crusty bread (V) (g/f)
£6.50

Traditional Glamorgan Sausages (V)
Welsh vegetarian sausage made with
Caerphilly cheese, leek and mustard
£7.50

Mains

Slow-cooked Lamb Shank with a Redcurrant & Rosemary sauce (g/f)
roasted potatoes redcurrant tartlet
Seasonal Vegetables
£18.00

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 rocket
£11.00

Oven-baked Haddock Florentine Fishcakes
Chips & Tartare Sauce
£14.00

Traditional Chicken Curry
A mild spiced sauce with strips of Chicken
Served with rice Naan bread & Mango Chutney
£11.50

Additional portion of Chips £3.50

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

Traditional Welsh Cawl
Lamb, carrots, potato, leek and swede in a traditional style broth,
with fresh rustic bread & Welsh Cheese
£9.50

Desserts

Fresh Cream Gateaux St.Honore
Served with Cream or Ice Cream
£7.00

Fresh Cream Tiramisu Trifle
with Ice 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
Honeycomb Raspberry Ripple
£4.50

Three Welsh Cheeses **£8.50**
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**
£5.00
Coffee & Tea are served in the bar lounge