

The Loughpool

Dinner Menu (Sample Menu Only)

Please check out our 'Specials Board' above the fireplace in the bar!

To Start...

Roasted Butternut Squash Soup dressed with Basil Oil £5.25

Chicken Liver Parfait with Sourdough Crisps & Onion Marmalade £5.75

Sautéed Wild Mushrooms on Toasted Brioche topped with Poached Egg & Truffle Oil £6.25

Local Pidgeon Wellington on Parsnip Puree £6.50

Lay & Robson Oak Smoked Salmon, Cream Cheese & Herb Croquette with Tar Tar Sauce £6.25

To Follow...

30 Day Dry Aged Hereford Fillet

with Hand Cut Chips, Slow Cooked Oxtail Stuffed Tomato & Truffle & Chive Mayo £23.95

Roast Creedy Carver Duck Breast

with a Five Spice Vegetable Spring Roll & Kumquat Sauce £16.95

Slow Cooked Monmouth Lamb on Hot Pot Vegetables topped with Shepherds Pie Croquette £15.95

Orchard Pork Belly with

Bubble & Squeak Cake, Clonakilty Black Pudding, Mustard & Apple Puree & Cider Jus £15.75

Supreme of Loch Duart Salmon

with Fennel, Samphire, Sun Blushed Tomato & Herb Oil Dressing £15.25

Baked Three Onion & Goats Cheese Tart

in a Filo Case finished with Mixed Leaf Salad & Balsamic Reduction (v) £13.25

Side Orders: Vegetables : Home Cut Chips : Bread : Side Salad ~ all £3.50

and finally Dessert... all £5.95

Baked Passionfruit Cream with Glazed Mango & Coconut Sorbet

Lemon Curd Cheesecake with Herefordshire Berry Compote

Prune & Armagnac Brûlée wit Shortbread

Ginger Sticky Toffee Pudding with Vanilla Ice-Cream

Warm Chocolate & Nut Brownie with Iced Peanut Butter Parfait

White Chocolate Panacotta with Poached Pear & Dark Chocolate Sauce

Selection of Regional Cheese ~ £7.95

Coffee served with Homemade Fudge...

Cafetiere Coffee ~ £3.25 Americano, Espresso, Latte or Cappuccino ~ £3.50

All our food is prepared & cooked from fresh

Please let a member of staff know if you have any food allergies that we should be aware of