

# THE OLD BLACK LION

---

## HAY-ON-WYE

Bread and Olives 5.95

### **Starters**

Home-made Soup of the Day and Fresh Bread (V) 4.95

Confit Duck Leg with Salad and Pickled Red Cabbage 7.95

Fresh Grilled Mackerel, Rhubarb Chutney and Organic Leaves 7.50

Smoked Salmon, Potato Salad, Rocket and Perl Las 7.50

Country Style Terrine with Piccalilli and Toast 6.95

Raviolo Carbonara 6.95

Chilli Corn Pie (V) 6.50

### **Mains**

Roast Fillet of Salmon, Crushed Potatoes, Mushroom and White Wine Cream Sauce 15.50

Fish & Chips, Mushy Peas, Tartare Sauce, Salad Garnish 12.95

Barbary Duck Breast, Sweet Potato Cake and Red Cabbage with a Port and Orange Sauce 18.50

Lamb and Chorizo Stew with Pearl Barley, Mash or Triple-cooked Chips 13.95

Locally –reared Organic Rump Steak (served pink), with a Seed Mustard Dressing, garnished with Rocket and Croutons, Tomatoes and Triple-cooked Chips 18.95

Roast Pork Chop, Bubble and Squeak and a Calvados Pork Gravy 15.50

Goats Cheese, Caramelised Onion and Red Pepper Tart, New Potatoes, Salad (V) 12.95

### **Sides**

Mixed Vegetables, Cauliflower Cheese, Wilted Spinach, Dressed Leaves, Rocket and Parmesan, each

New Potatoes, Triple Cooked Chips, Home-baked Bread 2.75

We are extremely proud that our dishes are made in our own kitchen from the freshest ingredients locally sourced where possible. Not all ingredients are written on the menu so please make us aware of any allergies you may have before ordering and our staff can help you. Many of our dishes do not contain nuts but they are prepared in an environment where nuts are used.

As our dishes are freshly cooked some of the main courses may take up to 30 minutes to serve. If you are time limited, please check with our staff.