# 

Please speak to a member of our team when placing your order if you have food intolerances or allergies

### LIGHT BITES

#### **CHICKEN & SMOKED BACON TERRINE**

£,8.50

Served with caramelised onion chutney, sour dough & pickles

#### GARLIC & BREADCRUMBED FRIED MUSHROOMS £8.50

Crispy deep fried cup mushrooms served with garlic aioli & beetroot puree

#### SPICED HONEY GLAZED HALLOUMI

₹,8.50

Served with fig salad, finished with almonds

## SMOKED SALMON, KING PRAWN

₹,8.50

& RICOTTA CHEESE TART

Served with rocket & a chive & lemon mayonnaise

#### WELSH RAREBIT (V)

£6.99

Serve on toasted sourdough with caramelised onion & smoked streaky bacon

#### **BREAD & OLIVE BOARD**

£,7.50

Served with balsamic & olive oil, with Italian antipasti meats

#### SOUP OF THE DAY (V)

£8.50

Homemade soup served with sourdough & welsh butter.

# OF

The Crown Inn

RHAYADER

Crown Inn,

North St,

Rhayader,

LD6 5BU

(01597) 811099

#### SIDES

STILTON SAUCE	£2.50	CHIPS	£2.99
PEPPER SAUCE	£2.50	ONION RINGS	£2.99
SIDE SALAD	£2.50	GARLIC BREAD	£3.20
STEAK GARNISH (Tomato, mushrooms & on	£2.99 nion rings)	CHEESY GARLIC BREAD	£3.80



# EVENING MENU

Please speak to a member of our team when placing your order if you have food intolerances or allergies

# MAIN MENU

8oz RUMP STEAK (GF)

£,25.45

Served with chips, roasted tomato & garlic mushrooms.

THE CROWN BURGER

£16.99

*£*,17.95

8oz Celtic beef patty served in a brioche bun with cheese, tomato, gherkins, lettuce & burger sauce served with chips.

BRAISED BEEF

£19.99

Served with roasted shallots, carrots & celery on a bed of creamy champ mash & sautéed savoy cabbage, finished with a rich veal jus.

CHICKEN or VEGETABLE (V/GF) £,17.00 or KING PRAWN CURRY

Made with homemade curry sauce served with rice, mango chutney & naan bread.

MAPLE GLAZED BELLY PORK (GF) £,19.50

Served with crispy garlic & thyme potatoes, roasted carrots & parsnips, pea & bacon medley, finished with a rich veal jus.

WILD MUSHROOM, CHESTNUT €,16.95 & CRANBERRY WELLINGTON (V/VE)

Served with roasted new potatoes, a medley of seasonal vegetables & vegan gravy.

LAMB RUMP £,25.45

Pan seared lamb rump, cooked in a green herb crumb, served with roasted carrots & parsnips, pea & mint puree & buttered jersey royals, finished with a rich veal jus.

CHICKEN & SMOKED BACON £,15.45 TAGLIATELLE

Served with garlic bread, finished with parmesan & olive oil.

DUCK BREAST (GF)

€,19.99

GARLIC MUSHROOM TAGLIATELLE £15.45

Served with garlic bread, finished with parmesan & olive oil.

crushed new potatoes, garlic & bacon sautéed savoy cabbage,

ROASTED SALMON

Pan seared duck breast served on a bed of

green beans & finished in a red wine jus.

£19.00

Roasted chicken wrapped in prosciutto ham, served with garlic & cheese mash, mustard glazed cabbage, roasted carrots & a cream & leek sauce.

PROSCIUTTO CHICKEN (GF)

VEGAN SHEPHERD'S PIE

Served with garlic & herb roasted potatoes, a pea & bean medley & a chive & lemon hollandaise.

**SEA BASS** £,17.95

Pan seared fillet of sea bass with roasted courgette & aubergine, spinach, pasta & a vibrant tomato & red pepper sauce.

VINTAGE MACARONI CHEESE *£*,15.99

Served with garlic bread, topped with blue cheese, smoked streaky bacon & a vibrant green herb crumb.

**BATTERED COD & CHIPS** 

£16.95

£15.99 Brown lentils, bulgur wheat, mushrooms, carrot & spinach in a tomato and thyme base, topped with two seasoned potato & savoy cabbage cakes.

Freshly battered cod served with chips, tartare sauce, peas & lemon.