



## Radnor Arms

NUNTON

### STARTERS

#### Homemade Soup of the Day – 8.00

served with freshly sliced bread & butter

#### Fresh Squid Tempura – 12.00

with homemade aioli

#### Lebanese Style Loaded Hummus – 9.00

topped with za'tar roasted aubergines, spicy chickpeas, fresh mint & pomegranate with pitta

#### Smoked Haddock, Spinach & Leek Pots – 10.00

baked in the oven with a cheesy bechamel sauce served with freshly sliced bread

#### Jumbo Vegetable Spring Roll – 9.00

packed with bean sprouts, carrots, cabbage, green beans, garlic & ginger with sweet chilli sauce

#### Parma Ham & Cornish Blue Salad – 11.00

served with sticky fig relish, toasted walnuts & herbed croutons

#### Garlic & Truffle Oil Baked Camembert – 12.00

with brandy and apple chutney & freshly baked ciabatta

#### Game & Prune Terrine – 10.00

served with sticky fig relish, dressed leaves & toast

### SUNDAY ROASTS

**Garlic & Rosemary Marinated Leg of British Lamb with cranberry & apricot stuffing and mint sauce**  
**Sirloin of British Beef with horseradish**  
**Slow Roasted Belly of Pork with sage and onion stuffing and Bramley apple sauce**  
**Homemade Cranberry and Squash Nut Roast**

All served with roast potatoes, seasonal vegetables and Yorkshire pudding

£20.00

### MAIN COURSES

#### Traditional Coq Au Vin – 18.00

chicken thighs braised in red wine with carrots, baby onions & celery served with creamy mash

#### Braised Beef Brisket Chilli Con Carne – 19.00

topped with sour cream & served with rice & garlic bread

#### Fish Bouillabaise – 22.00

Seabass, monkfish, cod, king prawns & mussels in a rich Provençal soup with freshly baked baguette

#### Pan-Seared Lamb Rump & Rosemary Butter – 21.00

served with lyonnaise potatoes, braised red cabbage & fine beans



## CLASSICS

### **Homemade Shortcrust Pie of the Day – 18.00**

with creamy mash, garden peas & gravy

### **Tribute Ale Battered Cod – 18.00**

served with Koffman's chunky chips, tartare sauce & a choice of garden peas or mushy peas

### **BBQ Rack of Ribs – 20.00**

with buttered corn on the cob, homemade coleslaw & sweet potato fries

### **Radnor Burger – 16.00**

our own recipe brisket & rump burger topped with burger sauce in a sesame brioche bun, served with Koffman's chunky chips, onion rings & coleslaw

**Add smoked bacon or Monterey jack £1.50**

### **Korean Chicken Burger – 17.00**

marinated chicken thighs in a crisp buttermilk batter with gochujang BBQ sauce, mayo & dill pickles in a sesame seed brioche bun with Koffman's chunky chips, onion rings & slaw

### **Honey & Mustard Roasted Ham & Eggs – 16.00**

served with Koffman's chunky chips

## SIDES

**Koffman's Chunky Chips or Petite Fries £5**

**Add Cheese £1**

**Crispy Polenta Coated Sweet Potato Fries £5**

**Garlic Ciabatta £4**

**Add Cheese £1**

**Beer Battered Onion Rings £5**

**House Salad £4**

**Medley of fine green beans, spinach & peas £4**

## VEGETARIAN

### **Korean Tofu Burger – 17.00**

marinated tofu in a crispy batter with gochujang BBQ sauce, mayo & dill pickles in a sesame seed brioche bun with koffman's chunky chips, onion rings & slaw

### **Smokey Three Bean & Vegetable Chilli – 17.00**

topped with sour cream & served with rice & garlic bread

### **Tagliatelle Bolognese – 17.00**

homemade vegetable & lentil bolognese tagliatelle served with salad or garlic bread

### **BBQ Spare Ribs – 17.00**

BBQ Seitan spare ribs with buttered corn on the cob, sweet potato fries & slaw

## CHILDREN

**Roast Lamb**

**Roast Beef**

**Nut Roast**

**Chicken Nuggets**

**Duo of Pork Sausages**

**Home Cooked Ham & Eggs**

**Mini Radnor Cheeseburger**

**Tribute Ale Battered Cod**

**Veggie Bolognese with Tagliatelle**

**Served with** - Koffman's chunky chips or creamy mash  
Baked beans, peas or salad

**Squash** - lime, blackcurrant, orange or elderflower

**Dessert** - 1 scoop of ice cream or sorbet of your choice  
£11

**If you have a food allergy, intolerance, or coeliac disease, kindly consult a staff member regarding the ingredients in your food before placing an order. Thank you.**