



Radnor Arms

NUNTON

STARTERS

Homemade Soup of the Day – 8.00

served with freshly sliced bread & butter

Lebanese Style Loaded Hummus – 9.00

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

Jumbo Vegetable Spring Roll – 9.00

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

Garlic & Truffle Oil Baked Camembert – 12.00

with Hogs Bottom tomato & caramelised onion chutney & freshly baked ciabatta

Fresh Squid Tempura – 12.00

with homemade aioli

Smoked Haddock, Spinach & Leek Pots – 10.00

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

Parma Ham & Cornish Blue Salad – 11.00

served with fig & apple chutney, toasted walnuts & herbed croutons

Game & Prune Terrine – 11.00

wrapped in pancetta served with Hogs Bottom tribute ale chutney, 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

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.