

STARTERS

Cream of Cauliflower Soup (C,Mu,D,S,G) Curry oil and onion bhaji

The Rib's Wholefood Salad (V,Se,D,S)

Quinoa, kale, toasted seeds, roasted butternut squash, tenderstem broccoli, coriander, peas, soya beans, beetroot, chickpeas, pomegranate, chargrilled chilli, garlic oil and The Rib's house smoked goat's cheese

Chilli and Lime Crispy Whitebait (F,D,E,G)

Vodka and lemon mayonnaise

Cajun Spiced Breaded Champignons (V, Mu, E, D, S, G)

Deep fried golden and crisp, served with tartare sauce

Heritage Usk Valley Pork, Apple and Pistachio Terrine

(Mu,E,D,S,G,N)

Calvados apple chutney, toasted brioche

MAIN COURSES

All served with a selection of seasonal vegetables (V)

Roast Beef with Yorkshire Pudding (SD,G)

Roast potatoes, roasted root vegetables, traditional gravy

Roasted Cod Fillet, Salt and Chilli Squid (M,F)

Red onion, chickpeas, confit tomatoes, olives and sauce vierge

Roasted Loin of Pork (SD)

Apple sauce, roast potatoes, roasted root vegetables, Welsh cider sauce

Chicken Breast Stuffed with Marinated Halloumi (Mu,SD,D)

Roasted new potatoes, white bean and smoked pepper cassoulet, tarragon jus

Portobello Mushroom, Chestnut, Walnut and Spinach Wellington (V,E,D,N,G)

DESSERTS

The Rib's Eton Mess (V,D,E)

Sicilian Lemon Tart (V,D,E,G)

With clotted cream and lemon sorbet

Profiteroles (V.D.E.S)

Warm chocolate sauce, Madagascan vanilla ice cream

$\textbf{Cherry Almond Bakewell Tart} \; (\lor, D, E, S)$

Raspberry ripple ice cream, cherry gel

$\textbf{Sticky Toffee Pudding} \; (V,E,D,S) \\$

Caramel ice cream, toffee sauce