

# Hunters Moon Menu

## STARTERS

- Jimmy's Sizzling Prawns** with garlic, chillies and lemon, served hot in the pan with chunky homemade bread - a Hunters Moon favourite **£11**
- Creamy Garlic Mushrooms** - chestnut mushrooms, sautéed with garlic and cream, served with grilled homemade focaccia **£11**
- Lightly Fried Salt and Pepper Squid**- with a garlic Aioli **£11**
- Deep Fried Chicken Wings** – coated in your choice of homemade BBQ sauce, salt and pepper or sriracha sauce **£ 11**
- Soup**- Spicy sweet potato and butternut squash finished with coconut milk, served with homemade focaccia bread **£9.00**
- Caramelised goats cheese** on toasted focaccia with chilli jam and parmesan crisp **£11**
- Thai Pork Lettuce wraps -Sharing starter for Two** – make your own lettuce parcels with spicy Thai pork and crispy lettuce. Contains peanuts **£16**
- Soya Thai Wraps Sharing starter for Two** as above but perfect for vegans & vegetarians **£16**

## MAIN COURSES

- Goat Curry with Caribbean Rice** – Tender chunks of spicy local goat with a bean rice **£24**
- Famous Homemade Steak & Ale Pie** - chunks of local Welsh beef cooked in Wye Valley Real Ale and served with peas skinny fries or garlic butter new potatoes **£19**
- Roasted Sweet Potato & White Bean Chilli** - warming vegan chilli, lightly spiced with roasted vine tomatoes served with basmati rice **£18**
- Grilled Halloumi Salad** with fresh strawberry salsa (our salad is locally grown organic leaves from the next village) **£22**      **Starter Portion £11**
- Chilli con Carne**- spicy, comforting Mexican classic with Welsh beef simmered gently in Guinness and dark chocolate served on fluffy white rice **£18**
- Slow Roasted Honey and Soy Belly Pork** – with spring onion and lime homemade coleslaw, homemade crackling and Cajun fries or Cajun new potatoes **£ 27**
- Wild Boar Ragu**-Wild Boar from the Forest of Dean- Tuscan style ragu served on fresh taglietelle **£25**
- Gamekeepers Pie** – Locally sourced venison slowly cooked in a rich red wine and rosemary sauce and served with garlic new potatoes and hispi cabbage **£27**

### **Steaks from prime Welsh beef herds in the fields around the Hunters Moon**

Our steaks come with skinny fries, seared vine tomatoes, mushrooms, and crispy onion rings

**Welsh Sirloin Steak** - 8oz – a great traditional cut **£32**

**Welsh Rib Eye Steak** - 10oz – beautifully marbled beef **£37**

**Add a sauce** Peppercorn, stilton or mushroom **£5**

*Please discuss any allergies with your server.*

*We use nuts in our kitchen so all food will contain traces.*

*Any tips received are shared equally amongst all staff nightly.*