Radnor Arms

NUNTON

RADNOR TAPAS

Marinated Olives	Clams in Tomato & White Wine	Caballa En Escabeche
Butter Bean Stew	Crispy Pollock, Alioli, Piquillo Salsa	Albondigas
Spinach & Chickpea Stew	Halloumi Bites with Chilli Jam	Gambas Al Ajillo
Patatas A La Riojana	Dátiles Rellenos	Croquetas De Jamón
£5.50 each	**£7.00 each**	**£8.50 each**

Add bread - Focaccia Genoa, rustic baguette, sourdough or gluten free bread with olive oil & balsamic glaze £4

MAIN COURSE

Red Wine Braised Ox Cheeks - 28.00

with creamy mash, braised red cabbage, and green beans

Crispy Confit of Duck - 24.00

served on braised puy lentils

Oven Roasted Cajun Salmon - 22.00

served on a creamy tomato and spinach orzo

Slow Roasted Crispy Pork Belly - 25.00

stuffed with garlic and thyme, served on Boulangère potatoes with a cider and Dijon mustard cream sauce, and tenderstem broccoli

Cranberry, Brie, and Spinach Stuffed Chicken Breast - 24.00

with a bacon, mushroom and Madeira cream sauce, new potatoes, and tenderstem broccoli

CLASSICS

Homemade Shortcrust Pie of the Day - 20.00

with creamy mash, garden peas, and gravy

Tribute Ale Battered Fish of the Day - 20.00/13.00

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

Radnor Burger - 16.00

Our own recipe brisket and rump burger topped with burger sauce in a sesame seed bun, served with Koffman's chunky chips, onion rings, and coleslaw.

Add smoked bacon or Monterey Jack for £1.50.

Caramelised Roasted Ham and Eggs-17.00/12.00

served with Koffman’s chunky chips

Homemade Fisherman’s Pie - 14.00/24.00

salmon, cod and smoked haddock in a creamy sauce, topped with cheesy mash and served with a medley of tenderstem broccoli, peas, and green beans

Homemade Beef Lasagne - 20.00/13.00

served with salad and garlic bread

Radnor Arms

NUNTON

VEGETARIAN

Roasted Butternut Squash and Beetroot Wellington - 21.00

with a red wine jus, boulangère potatoes, and a medley of green beans, peas, and tenderstem broccoli

BBQ Pulled Mushroom Burger - 18.00

BBQ pulled oyster mushroom and slaw in a sesame seed brioche bun served with fries, onion rings, and salad

Tofu, Cauliflower, and Lentil Coconut Curry - 17.00/12.00

served with rice and poppadum

Vegan Bolognese Lasagne - 18.00/12.00

served with salad and garlic bread

CHILDREN

Chicken Nuggets

Duo of Farmhouse Sausages

Home Cooked Ham and Eggs

Mini Radnor Cheeseburger

Tribute Ale Battered Fish

Beef / Vegan Lasagne

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

£12

Please note this meal deal is for children only

Small portions are available for adults. Please ask.

SANDWICHES

Ham, Lettuce, and Dijon Mustard Mayo

Chicken, Lettuce, Avocado, and Mayo

vegan alternative available

Smoked Bacon, Brie, and Cranberry

Brie & Cranberry

Crispy Prawn, Slaw, and Tartare Sauce

Sausage and Caramelised Onion Chutney

vegan alternative available

Available on - baguette, granary, white, or gluten free bread

Served with - Koffman’s chunky chips & coleslaw

£13

SIDES

Koffman’s Chunky Chips or Petite Fries £6

Crispy Polenta Coated Sweet Potato Fries £6

Garlic Ciabatta £4

Add Cheese £1.50

Beer Battered Onion Rings £6

House Salad £5

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.