



## BAR NIBBLES

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Black Pudding with Chutney £6.00  
Bread & Olives £6.00  
Filo Prawns with Plum Dipping Sauce £6.00

## STARTERS

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Cream of Cauliflower & Cheddar Soup  
£8.50

Pressing of Rare Breed Smoked Pork, Welsh Lamb, Prune & Pistachios  
£9.00

Beetroot Marinated Smoked Salmon, Served with Roasted & Golden Beetroot & Whipped Goat's  
Cheese  
£9.00

Whole Baked Camembert, Served with Sun Dried Cherry Tomatoes and Samphire (to share)  
£12.50

All Served with Warm Bread & Netherend Butter  
(Bread may contain Walnuts)

## TODAY'S SPECIALS

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Pan Fried 10oz Dry Aged Sirloin Steak, Served with Roasted Tomato, Mushroom & Onion Rings  
£29.50 (Peppercorn Sauce £2.50)

Roasted & Marinated Rump of Welsh Lamb, Served with Smoked Broccoli Puree, Red Wine  
Dates, Crushed Hazelnuts & Lamb Sauce  
£25.50

Grilled Stone-bass, Served with a Pearl Barley, Leeks & Blue Cheese Risotto & Buttered  
Samphire  
£28.50

Mushrooms & Halloumi on Toast, Served with Chilli Jam, Creamed Leeks, Peas & Gem Lettuce  
£18.50

All served with a choice of Mash or Chips, Roasted Carrots & Parsnips

## HAND CLASSICS

6 oz Moor Farm Beef Burger, Served with Smoked Applewood Cheese, Sweet-cured Bacon in a Brioche Bun, with Hand Cut Chips  
£16.50

Roasted & Shredded Chicken & Ham Pie, Served with a Leek & Wholegrain Mustard Sauce, Roasted Vegetables & a Choice of Chips or Mash  
£16.50

14 Hour Braised Beef & Ale Pie, Served with Braised Onion & Red Wine Gravy, Roasted Vegetables & a Choice of Chips or Mash  
£16.50

Cheshire Cat Ale-Battered Fresh Haddock Fillet, Chips & Roasted Vegetables, Served with Eleri's Tartare Sauce  
£17.50

Halloumi & Mushroom Burger, Served on a Brioche Bun with Hand Cut Chips  
£16.50

**Sandwiches** Freshly prepared on White or Brown Bread, Served with Salad & Hand Cut Chips  
Choices of Ham, Lettuce & Tomato, Mature Welsh Cheddar & Fruit Chutney or Chicken & Bacon  
Mayonnaise (served lunchtime only)  
£10.50

## HOME MADE PUDDINGS

Baileys & Brown Sugar Panna Cotta, Served with Honeycomb Ice-Cream

Sticky Toffee & Ale Pudding, Served with Vanilla Pod Ice-Cream

Orange & Almond Sponge, Served with Rum & Raisin Ice-Cream

Affogato, a scoop of Vanilla Ice-Cream, served with an Espresso & a choice of your Liqueur  
£10.00

Selection of Welsh Cheese & Biscuits Served with Quince Jelly & Celery  
£10.50

Selection of Ice Creams :  
,Vanilla Pod, Honeycomb or Rum & Raisin  
or Blackcurrant Sorbet  
£2.50 a scoop

If you have any allergies, please inform a member of staff when ordering.  
Full allergen information is available on request. Genetically Modified Oil is used in some dishes.

Our Tipping Policy: Any tips you care to give are much appreciated. It's divided amongst all the staff proportional to the number of hours they work rather than seniority – that way the people behind the scenes, such as the young kitchen porters, get their fair share too!

Head Chef - Grant Mulholland | Second Chef - Eifion Edwards  
OUR RECIPE BOOK, 'A SLICE OF HEAVEN' - IS AVAILABLE PRICED £25!

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AA Rosette Award for Culinary Excellence