



Food served 12:00-2pm & 6pm-8:30pm

BAR NIBBLES

Black Pudding with Fruit Chutney £6.50

Bread & Olives £6.50

Filo Prawns & Plum Sauce £6.50

STARTERS

Roasted Red Lentil, Tomato & Garlic Soup
£9.00

Pan Fried King Scallop & Prawns, Served with Chicken & Thyme Butter Sauce, Honey & Granola
£9.50

Pressed Meat Terrine of Rare Breed & Smoked Pork, Dates Served with a Raisin & Red Wine Chutney
£9.50

Beetroot Marinated Salmon, Served with Bloody Mary Panna Cotta, Spiced Whipped Goats Cheese & Sun Dried Tomorosso Tomatoes
£9.50

Perl Las Honey & Rosemary Creme Brûlée, with a Pistachio & Hazelnut Crumb & Chilli Jam
£9.50

Camembert (serves 2), Served with Samphire and Sun Dried Tomatoes
£14.00

(All served with Warm Walnut & Sultana Bread & Netherend Butter)

TODAY'S SPECIALS

Pan Fried 10oz Moor Farm Sirloin Steak, Served with Roasted Tomato, Onion Rings & Hand Cut Chips
£30.00
Peppercorn Sauce £3.00

Pan Fried Welsh Lamb Cutlets, Served with Sausage roll of Rare Breed Pork & Rosemary, Bury Black Pudding & Salsa Verde
£29.50

Grilled Salmon Fillet, Served with Smoked Carrot Puree, Smoked Salmon Beignets, Yuzo & Soy Sauce & Sesame Seed Dressing
£28.50

Curried Vegetables, Served with Whipped Goats Cheese, Pineapple, Braised Rice & Onion Bhajis
£18.50

All Served with a choice of Mash or Chips, Buttered Carrots & Summer Cabbage

HAND CLASSICS

Cheshire Cat Battered Haddock Fillet, Served with Eleri's Tartare Sauce, Peas & Chips
£18.50

Shredded Chicken & Ham Pie, Served with Buttered Leek & Wholegrain Mustard Sauce, Seasonal Vegetables & a Choice of Hand Cut Chips or Mash
£18.50

24 Hour Braised Beef & Ale Pie, Served with Treacle Braised Onions, Beef Gravy, Seasonal Vegetables & a Choice of Hand Cut Chips or Mash
£18.50

Goat's Cheese Salad, Served with Olives, Sun Dried Cherry Tomatoes, Ranch Dressing & Warm Bread
£16.50

BBQ Smoked Pork Chop, Served with Garlic Mash, Anchovies, Herb Dressing
£19.50

Portion of Extra Vegetables or Side Salad
£3.50

Freshly Made sandwiches on White or Brown Bloomer Bread, Served with Hand Cut Chips & Salad.
(Served Lunchtime only) Choice of:-

Ham & Chutney

Trailhead Jerky Salt Beef & Horseradish Mayonnaise

Beetroot Gravadlax & Tartare

Perl Wen & Chilli Jam

£10.50

HOME MADE PUDDINGS

Sticky Toffee Pudding, Served with Clotted Cream Ice-Cream

Summer Berry Pudding, Served with Mint Chocolate Chip Ice-Cream

Baileys & Vanilla Panna Cotta, Served with Cherry Sorbet
£9.50

Selection of Welsh Cheeses, Served with Quince Jelly, Chutney & Apple
£10.50

Selection of Ice Creams:
Clotted Cream or Mint Chocolate Chip
Cherry Sorbet

Non-Dairy Vanilla £3.00 per 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!

www.thehandhotel.co.uk - Facebook - facebook.com/thehandhotel - Instagram/Twitter @thehandhotel



AA Rosette Award for Culinary Excellence