



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

BAR NIBBLES

Black Pudding with Fruit Chutney £6.50

Olives and Bread £6.50

Filo Prawns with Plum Sauce £6.50

STARTERS

Cream of Wild Mushroom, Roasted Red Lentil & Tarragon Soup
£9.50

Creme Brûlée of Welsh Perl-Las Blue Cheese (served cold), with Chilli Jam
£9.50

Dill Marinated Smoked Salmon, Served with Whipped Basil Goats Cheese, Poached Beetroot, Olive Oil Marinated
Tomorosso Sun Dried Tomatoes & a Ceiriog Valley Honey Vinaigrette
£10.00

Pressed Meat Terrine of Chicken, Smoked & Cured Pork, Dates & Pistachio Nuts & a Red Wine & Raisin Chutney
£9.50

(All served with Sourdough Bread & Netherend Butter - Bread may Contain Nuts)

TODAY'S SPECIALS

Pan Fried 10oz Moor Farm Sirloin Steak, Served with Mushroom, Grilled Tomato & Onion Rings
£32.50
Peppercorn Sauce
£4.00

Slow Roasted & Marinated Welsh Lamb Rump, Served with Black Pudding, Wild Mushroom Crumbs, Cauliflower Puree &
a Veal and Red Wine Sauce.
£32.50

Grilled Salmon Fillet, Served with a Dressing of Parsley, Lemon, Capers, Garlic, Gherkins
& Olive Oil
£29.50

Vegetable Pakoras, Served with a Spiced Tomato & Red Lentil Dahl
£18.50

All Served with a choice of Hand Cut Chips or Mash Potatoes,
Red Wine Braised Red Cabbage & Buttered Carrots

HAND CLASSICS

Weetwood Real Ale Cheshire Cat Battered Cod Fillet, Served with Eleri's Tartare Sauce, Peas,
Hand Cut Chips & Charred Lemon Garnish
£19.50

Roasted Bacon Chop, Served with a Fried Egg, Black Pudding, Peppercorn Sauce & Hand Cut Chips
£18.50

Large Whitby Scampi, Served with Eleri's Tartare Sauce, Peas, Hand Cut Chips & Charred Lemon Garnish
£18.50

Halloumi & Mushroom Burger, Served on a Brioche Bun with Hand Cut Chips & Fruit Chutney
£17.50

Shredded Chicken & Ham Shortcrust Pastry Pie, Served with Wild Mushroom, White Wine & Cream Sauce, Red
Cabbage, Carrots & a Choice of Hand Cut Chips or Mashed Potatoes
£20.00

14 Hour Braised Beef and Ale Pie served with Treacle Braised Onions, Red Cabbage, Carrots & a Choice of Mashed
Potatoes or Hand Cut Chips
£20.00

Portion of Extra Vegetables or Side Salad
£4.00

Freshly Made Sandwiches on White or Brown Bloomer Bread Served with Hand Cut Chips & Salad
(Served Lunchtime only) Choice of:-
Smoked Salmon & Tartare Brie & Chilli Jam Curried Chicken Mayonnaise
£11.50

HOMEMADE PUDDINGS

Sticky Toffee Pudding, Served with Caramel Sauce & Clotted Ice-Cream
Warm Orange & Almond Sponge with Orange Syrup & Honeycomb Ice-Cream

Delice of Dark Chocolate, Served with Marinated Cherries & Sicilian lemon Ice-Cream
£10.00

Selection of Ice-Cream: Pistachio, Vanilla & Honeycomb
£3.00 per scoop
Sorbet: Mandarin

Plate of Welsh Cheeses, Served with Chutney & Biscuits
£10.50

Affogato - Vanilla Ice-Cream, Dark Chocolate, Espresso, & Siddiqui Dark Rum
£12.50

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

Head Chef - Grant Mulholland | Second Chef - Eifion Edwards
OUR RECIPE BOOK, 'A SLICE OF HEAVEN' - IS AVAILABLE NOW PRICED AT ONLY £10.00!!
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AA Rosette Award for Culinary Excellence