

STARTERS

Thai fishcakes

with a sweet chilli drizzle and Asian salad

£7.45

Mushrooms with smoked bacon (GF*)

in a rich creamy white wine and garlic sauce, with a bread roll

£7.45

Moules Marinieré (GF*)

Mussels in a garlic, white wine and cream sauce, with a bread roll

£8.95

Slow roasted pork spare ribs

in a rich oriental sauce, with Asian salad

£8.95

King prawns with mushrooms (GF*)

in a creamy garlic sauce on granary toast

£7.95

Oriental platter

Marinated pork spare ribs, duck spring roll and Thai fishcake, with Asian salad and prawn crackers

£9.95

Crispy duck spring rolls

with hoi sin and sweet chilli drizzle, with Asian salad

£7.45

Seared fresh king scallops

with chorizo sausage, lemon & caper dressing and salad (GF) or with black pudding and crispy bacon

£8.95

Deep-fried breaded Perl Wen (organic Welsh brie) and camembert (V)

with redcurrant jelly and salad

£7.45

Prawn cocktail (GF*)

North Atlantic prawns in Marie Rose sauce, with granary bread and a salad garnish

£6.95

Duck liver pâté (GF*)

with our homemade chutney and toast

£6.95

Tomato and basil bruschetta (V)

Ciabatta bread topped with tomato and red onion, with rocket and a balsamic glaze

£6.95

Deep-fried breaded whitebait

with lemon mayonnaise, granary bread and a salad garnish

£7.95

FRESH FISH DISHES

Fresh Fillet of Salmon (GF)

Grilled fillet of fresh salmon with crayfish and a creamy white wine & dill sauce, served with new potatoes and fresh vegetables

£17.95

Fresh Sea Bass (GF)

Grilled fillets of fresh sea bass with lemon & parsley butter, served with new potatoes and fresh vegetables

£18.95

Fillet of Fresh Hake

Grilled fillet of fresh hake with a caper, sun-dried tomato and parmesan crust, served with sautéed potatoes and fresh vegetables

£18.95

Fresh Seafood Platter (GF)

Selection of grilled fresh seafood with a creamy white wine sauce, served with sautéed potatoes and fresh vegetables

£19.95

Battered Fresh Hake

Fillet of fresh hake with our homemade batter, served with hand cut chips, peas and salad

£16.95

King Prawn Balti (GF*)

King prawns and spinach freshly cooked in a thick balti sauce, served with rice and naan bread

£17.95

VEGETARIAN DISHES

Chick Pea, Potato, Lentil and Spinach Balti (GF*)

in a medium spiced tomato based curry sauce, served with rice and naan bread

£14.95

Portabello Mushroom Burger

with melted Perl Wen (organic Welsh brie) and roasted garlic mayonnaise in a rustic bun, served with our homemade chutney, battered onion rings, hand cut chips and salad

£14.95

Spinach and Ricotta Tortelloni

with a tomato & herb sauce, served with garlic bread

£15.95

Leek, Caerphilly Cheese and Quorn™ Tart

Leeks, Caerphilly cheese and Quorn™ in a puff pastry case, served with our homemade chutney, new potatoes and salad

£15.95

LOCALLY SOURCED CHAR-GRILLED STEAKS

16oz T Bone Steak (GF)

with a field mushroom and grilled tomato, served with either hand cut chips, sautéed potatoes or mashed potatoes

£25.95

Rump Steak (GF)

with a field mushroom and grilled tomato, served with either hand cut chips, sautéed potatoes or mashed potatoes

8oz £17.95 or 16oz £23.95

10oz Sirloin Steak (GF)

with a field mushroom and grilled tomato, served with either hand cut chips, sautéed potatoes or mashed potatoes

£23.95

12oz Ribeye Steak (GF)

with a field mushroom and grilled tomato, served with either hand cut chips, sautéed potatoes or mashed potatoes

£24.95

Fillet Steak (GF)

with a field mushroom and grilled tomato, served with either hand cut chips, sautéed potatoes or mashed potatoes

8oz £25.95 or 10oz £27.95

Choice of homemade sauces (GF) £3.50

Brandy pepper

Port and redcurrant

Perl Las (organic Welsh stilton)

Creamy bacon, mushroom and garlic

Cider and mustard

Huw Beavan's Pork Chop (GF*)

Local farmhouse pork chop with brandy pepper sauce, served with a field mushroom, grilled tomato, black pudding and hand cut chips

£19.95

12oz Gammon Steak (GF*)

Horseshoe gammon steak with egg or pineapple, served with black pudding, grilled tomato, field mushroom and hand cut chips

£16.95

Local Lamb Steak

Lamb steak marinated in mint, garlic and herbs with a rich mushroom & onion gravy, served on a bed of mashed potatoes, with fresh vegetables

£18.95

Local Lamb Chops (GF)

Grilled local lamb chops with a port & redcurrant sauce, served on a bed of mashed potatoes, with fresh vegetables

£18.95

MAIN DISHES

Roasted Aylesbury Duck (GF)

with a honey & orange sauce, served with sautéed potatoes and fresh vegetables

£19.95

Pan-fried Duck Breast (GF)

with a kirsch & black cherry sauce, served on a bed of mashed potatoes, with fresh vegetables

£18.95

Crispy Roast Duck Breast (GF)

with a soy, sweet chilli & pineapple sauce and Asian salad, served with sautéed potatoes and prawn crackers

£18.95

Local Pork with Perl Wen (Organic Welsh Brie) (GF)

Local pork loin steak with a melted brie topping, served with our homemade chutney, hand cut chips and salad

£18.95

Crispy Local Belly Pork (GF)

Slow cooked crispy local belly pork with a cider & mustard sauce, served on a bed of mashed potatoes, with fresh vegetables

£18.95

Chicken Supreme (GF)

Breast of chicken filled with Caerphilly cheese and wrapped in smoked bacon, with a creamy white wine, mushroom & thyme sauce, served with sautéed potatoes and fresh vegetables

£17.95

Mediterranean Chicken

Marinated breast of chicken filled with goats cheese and cherry tomatoes and wrapped in Parma ham, served on a bed of rocket pesto, with sautéed potatoes

£17.95

Italian Chicken

Marinated chicken breast served on a bed of tagliatelle with a creamy bacon, mushroom & garlic sauce, with fresh parmesan

£17.95

Chicken Korma (GF)

Breast of chicken, diced and cooked in a mildly spiced almond and coconut curry sauce, served with rice and poppadoms

£15.95

Chicken Madras (GF)

Breast of chicken, diced and cooked in a medium spiced tomato and coriander curry sauce, served with rice and poppadoms

£15.95

MAIN DISHES (*continued*)

Baked Lasagne

Home made with local lean minced beef in a rich tomato sauce, served with garlic bread and fresh salad
£14.95

Steak and Guinness Pie

Tender pieces of local beef cooked with mushrooms and onions in a rich Guinness gravy, with a puff pastry lid, served with potatoes of your choice and fresh vegetables
£15.95

Slow Cooked Shin of Beef (GF)

Local beef, diced and cooked with mushrooms, onions, carrots, bacon and herbs in a rich red wine gravy, served with mashed potatoes and fresh vegetables
£17.95

(V) Vegetarian

(GF) Gluten Free

(GF*) Can be altered to Gluten Free

For information on food allergens, please ask for assistance.

EXTRAS

Garlic Bread £3.00

Garlic Bread with Cheese £4.50

Locally Baked Multi-grain Bread Roll 70p

Locally Baked Breads with Balsamic Vinegar & Olive Oil, with Olives (*to share for 2*) £7.00

Naan Bread & Mango Chutney £3.00

Battered Onion Rings £3.50

Fresh Pan-fried Mushrooms £3.50

Fresh Salad £2.50

Fresh Vegetables of the Day £3.50

Bowl of Hand Cut Chips, Sautéed Potatoes, Mashed Potatoes or New Potatoes £3.50

TELEPHONE 01291 690256

OLD ABERGAVENNY ROAD, BRYNGWYN, RAGLAN, MONMOUTHSHIRE NP15 2AA

WWW.THECRIPPLECREEK.COM

THE CRIPPLE CREEK INN COUNTRY PUB & RESTAURANT MENU



Welcoming you to a family run country pub with a friendly atmosphere. Offering a large selection of home made meals and desserts using local and fresh produce, including reared beef, pork and lamb with fresh fish daily.

Food is served daily from
12-2.30pm and 5.30pm-9.30pm Monday-Saturday
12-2.30pm and 5pm-9pm Sunday and Bank Holiday

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