

THE CORNERS INN

The Menu

Emma and Terence have pleasure in welcoming you to The Corners Inn.
All food is freshly prepared and cooked to order, waiting times may vary dependent on your choices.

Something to Share

Seafarer	£22
Smoked Salmon, Fish Goujons, Calamari, Smoked Mackerel Pate, Prawns, Seafood Sauce, Lemon Crème Fraiche, Tartare Dip, Baked Bread	
Creamy Garlic Mushrooms (v)	£15
Baked Bread for Dipping	
Honey & Rosemary Baked Camembert (v)	£14
Fresh Bread, Spiced Tomato Chutney	
Halloumi Fries	£12
Sweet Chili Sauce & Lemon Crème Fraiche	
Focaccia Garlic Bread (v)	£8
Add Cheese for £2	
Bread & Olives (v)	£7.50
Olive Oil & Balsamic, Crusty Bloomer	

Starters

Prawn & Smoked Salmon Cocktail	£10
Marie Rose Sauce, Bloomer Bread	
Chicken Liver Parfait	£9
Toasted Walnuts, Red Onion Chutney, Bloomer Toast	
Panko Brie Wedges (v)	£9
Cranberry Jam	
Deep Fried Calamari	£10
Pesto Dressing & Balsamic	
Wye Valley Roast Asparagus	£10
Poached Egg & Herby Hollandaise	
Smoked Mackerel Pate	£9
Lemon Crème Fraiche	

Burgers

Traditional 8oz Beef Burger	£16
Lettuce, Tomato & Gherkin with Coleslaw, Onion Ring, Chips	
Chargrilled Chicken Fillet Burger	£16
Lettuce & Mayo with Coleslaw, Onion Ring, Parmesan & Truffle Fries	
Vegan Falafel Burger (vg)	£14
Lettuce, Tomato & Gherkin with Relish & Chips	

Add bacon, cheddar, goat's cheese, or blue cheese to any burger for £2.00 per item.

Make it Dirty with BBQ Pulled Pork for £3.

Pizza's

Focaccia Stone Baked Pizzas	£12.50
Pulled Pork & Caramelized Red Onion	
Tomato & Mozzarella	
Goats Cheese, Red Onion & Mushroom	
Spicy Chorizo Sausage, Red Chili Flakes	

Salads

Chargrilled Chicken Salad or Grilled Halloumi or Baked Salmon or Falafel	£15
<i>All served with, Baby Leaf mixed Lettuce, Tender stem, Beetroot Borani, Pearl Cous Cous, Smashed Avocado, Grated Carrot Garnish.</i>	

From The Chargrill

Chargrilled Gammon Steak	£16
Fried Eggs, Chips & Buttered Peas	
The Mixed Grill	£25
Skinny Fries, Rump Steak, Gammon, Pork Steak, Lamb Steak, Sausage, Black Pudding & Fried Egg	
8oz Rump Steak (Rump Double-up £8 supplement)	£19
6oz Fillet Steak	£25
<i>Served with Vine Tomatoes, Field Mushroom, Onion Ring & Chips</i>	

Specials

Belly Pork	£19
Mashed Potato, Black Pudding, Crispy Kale, Cider Sauce	
Chicken & Parma Ham	£19
Stuffed with Sun Dried Tomato, White Wine Sauce, Potato Gratin	
Minute Steak & Eggs	£16
Chargrilled, Salt & Pepper Fries, Fried Eggs	
Deep Fried Fresh Fish & Chips	£16
Mushy Peas & Tartare Sauce	
Roast Fillet of Hake	£20
Mushroom Ravioli, Charred Tender stem, White Wine Sauce	
Seafood Mixed Grill	£19
Mixed Seafood & Shellfish & Lemon	
Coconut Chicken Korma	£18
Braised Onion Rice, Mango Chutney & Coriander Salsa	
Sweet Potato & Chickpea Masala	£16
Spiced Chickpea Pilaf, Naan Bread	

Sides

Parmesan & Truffle Fries. £5	Skinny Fries/ Chips. £4	Sweet Potato Fries. £5
Onion Rings. £4	Seasonal Vegetables. £5	Dressed Mixed Salad. £4
Blue Cheese Sauce. £3	Peppercorn Sauce. £3	

*Or swap your chips, skinny fries or potatoes to sweet potato fries
or parmesan truffle fries for a £2 supplement.*

Desserts - £8.00 each

Vanilla Crème Brulée, Raspberry Sorbet

Pannacotta Lemon Tart, Freshly Whipped Cream, Mixed Berries

Apple & Blackberry Crumble, Honey Oaty Topping, Custard

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Honeycomb

Lemon Drizzle Trifle, Fresh Cream & Custard (GF)

Gascon Eton Mess, Armagnac Prunes & Dark Cherries (GF)

Banoffee Pie, Burnt Banana, Banana Ice Cream

Cheese & Biscuits – Brie, Shropshire Blue, Hereford Hop, Crackers & Chutney. **£9.50**

Affogato – Vanilla Bean Ice Cream with an Espresso Coffee Shot. **£6.50**

Ice Creams & Sorbets (ask about flavours available). **£1.50 per Scoop**

To Finish

English Breakfast Tea/ Decaffeinated Tea - £2.50

Herbal Teas - £2.50

Cafetiere Coffee/ Decaffeinated Coffee - £3.00

Espresso - £2.50

Americano - £3.00

Cappuccino - £3.50

Latte - £3.50

Mocha - £3.50

Flat White - £3.00

Hot Chocolate - £3.50

Floater Coffee - £3.50

Liqueur Coffee - £7.00

If you have a food allergy or intolerance, please speak to us about ingredients in our dishes before you order your meal.