



12 - 8 PM

£23.45 2 Courses

£29.95 3 Courses

Starters

Chef's Homemade Soup Of The Day, Golden Croutons

Chicken Liver Pate, Red Onion Chutney, Toasted Brioche

Mixed Seafood Risotto, Parmesan Shavings, Balsamic Essence

Confit Bacon, Leek & Cheddar Cheese Rosti, Tomato & Chorizo Sauce

Finely Sliced Smoked Salmon, Toasted Muffin, Soft Poached Egg, Hollandaise Sauce,

Pulled Pork Wrapped in Parma Ham, Homemade Black Pudding, Celeriac Remoulade, Caramelised Apple Puree

Goats Cheese Bonbons, Baby Ratatouille, Caramelised Onions, Basil Pesto

Main Courses

Extra Mature Rump Cap Of Beef, Yorkshire Pudding, Roast Potatoes, Honey Roasted Parsnip, Traditional Gravy

Slow Cooked Welsh Lamb Shoulder, Creamed Savoy Cabbage, Garlic & Parsley Mash, Glazed Carrot, Minted Gravy

Roast Breast Of Chicken, Sage & Onion Stuffing, Bread Sauce, Pig In Blanket, Roast Potatoes, Traditional Gravy

Fillet Of Sea Bass, Buttered Greens, Herb Crushed Potatoes. Glazed Vegetables, King Prawn And Saffron Cream

Roast Loin Of Pork. Pancetta Leeks, Lyonnaise Potatoes, Tenderstem Broccoli, Peppercorn Sauce

Homemade Herb Gnocchi, Roasted Butternut Squash, Wild Mushrooms, Wilted Spinach, Fresh Parmesan

Herb Crusted Mac & Cheese Stuffed Portobello Mushrooms, Parmesan Crusted Asparagus, Tomato Fondue (V)

Desserts

Vanilla Panna Cotta, Ferrero Rocher Semi Freddo, Homemade Biscotti

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Vanilla Cheesecake, Mixed Berry Compote, Crisp Meringue, Berry Sorbet

White Chocolate and Raspberry Mousse, Textures of Raspberry, Raspberry Ripple Ice Cream

Cinnamon Spiced Apple and Blackberry Crumble Fool, Blackberry Sorbet.

A Trio Of Homemade Ice Creams And Sorbets

A Selection Of Welsh Cheeses & Biscuits

*Please advise a member of staff if you have any allergies as some dishes may contain ingredients not listed on the menu.
All our food is fresh and prepared to order*