

LUNCHTIME AND EVENING



MENU

Starters

Chefs Homemade Soup of the Day with Crusty Bread and Butter	£5.95
Smoked Duck, Crispy Bacon and Orange Salad with Ciabatta Croutons	£7.95
Parma Ham, Honey Roasted Fig and Crushed Pistaccios	£8.95
Creamy Garlic Mushrooms in a Puff Pastry Crescent	£6.95
Traditional Prawn Cocktail with Brown Bread and Butter	£7.95
Chicken Liver Parfait, Toasted Ciabatta and Fruit Chutney	£6.50
Baked Camembert, Onion Relish and Toasted Ciabatta	£6.95
Fan of Seasonal Melon with Prawns and Tomato Mayonnaise	£6.95

Main Courses

Fillet of Salmon with Prawns and Capers in Lemon Butter	£14.95
Chicken Breast stuffed with Brie, wrapped in Parma Ham in a Tarragon Sauce served with Sauté Potatoes and Panaché	£14.95
Turkey, Leek and Ham Pie with Shortcrust Pastry with Triple Fried Handcut Chips and Garden Peas	£12.95
Lamb Cawl with Bread and Cheese	Starter: £5.95 Main: £9.95
Chicken Jalfrezi with Saffron Rice and Mini Poppadum (Mild)	£13.95
Battered Fillet of Cod, Triple Fried Handcut Chips, Garden Peas and Tartare Sauce	£13.95
Grilled Fish of the Day with Salad and New Potatoes	£13.95
Traditional Lasagne, with Garlic Bread and Seasonal Salad	£13.95
Three Bean Chilli, Sweet Potato and Timbale of Rice (Vegan)	£11.95
Wild Mushroom Wellington with Blue Cheese Sauce	£11.95
Rump of Welsh Lamb with Caramelised Onion Mash	£17.50
Deep Fried Wholetail Scampi with Triple Fried Hand Cut Chips and Peas	£13.95

For Allergen Information please ask a member of staff.

Grills

Gammon Steak with Egg or Pineapple 12oz	£14.95
Rib Eye Steak 8oz	£16.95
Welsh Black Sirloin Steak 8oz	£18.95
<i>All Grills served with Field Mushroom, Tomato and Triple Fried Hand Cut Chips</i>	
Sauces: Bearnaise Sauce; Pepper Sauce; Blue Cheese Sauce	£2.95 ea

Extras: Triple Fried Hand Cut Chips; Panaché of Vegetables: Marinated Olives, Oil and Crusty Bread	£3.50
Coleslaw; Mixed Salad; Garlic Bread; Cheesy Garlic Bread	£2.95

Desserts - all at £6.75

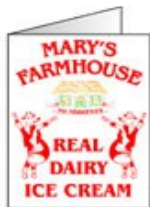
Vanilla Cheesecake with Berry Compôte

Chocolate Brownie with Salted Caramel Ice Cream and Chocolate and Disaronno Liqueur Sauce

Merlyn Liqueur Crème Brulée with Shortbread Biscuit

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Fresh Fruit Meringue with Cream



Marys Farmhouse Ice Creams and Sorbets	
Ice Cream Coûpe - 3 scoops	£5.25
Extra scoop with your dessert	£1.90
Choose from: Vanilla, Strawberry, Chocolate, Coconut and Malibu, Salted Caramel Ice Cream or Orange, Raspberry, Mango and Apple Cider Sorbet	

Selection of Cheeses with Biscuits	£8.50
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Please Check our Daily Specials Board!

A discretionary service charge of 10% will be applied to bills for parties of 10 persons or more.

Please note: We regret we are unable to split bills.

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