

STARTERS

Pan-fried Penclawdd Cockles and Laver Bread

baked with Creamy Potatoes and Leeks,
Gratinated with Welsh Brie,
Crunchy Bread to finish [C*]

£5.95

Coronation Style Prawns

in a Wonton Basket with Pineapple,
Pepper & Red Onion &
Spiced Mango Salsa [C*]

£5.95

Sautéed Mushrooms

in a Garlic and Cream Sauce,
served in a Puff Pastry Case [C*]

£5.25

Thai Style Fish Cake

on a Bed of Oriental Salad and
Coriander Dressing

Starter 6 £ 5.95

Crumble Topped Peach & Brie Tartlet [V]

on Mixed Leaves and
Sweet Balsamic Drizzle

Starter 2 £4.95

MAIN COURSE

Roast Chicken Breast

filled with a Pesto Mousse, on Roasted
Mediterranean Vegetables and Tomato a Basil
Sauce [C]

£13.95

Pan fried Gressingham Duck Breast

on a Sweet Potato Rosti, Red Wine Poached Pears
and Thyme flavoured Duck Jus [C*]

£16.50

Panfried Bass Fillets

On mushroom Risotto, Asparagus Veloute [C*]

£15.95

Braised Welsh Shoulder of Lamb

on a Rosti Potato,
with an Apricot Stuffing and Rosemary Jus [C*]

£15.25

Roasted Salmon Fillet

served with Wild Rice, Saffron & Mussels Sauce,
Tomato Confit to finish [C*]

£15.95

Deep fried Red Pepper [V]

filled with Bombay Potatoes, Served with
Chick pea Masala and Creamy Korma Sauce [C*]

£11.95

Mushroom And Walnut Hot Pot Pie [V]

With a Tarragon and Cream Sauce

Main B £9.95

Braised Welsh Sirloin of Beef

on Paprika Mash, served with Martinez and
red wine Sauce [C*]

Main H £14.95

[C] – suitable for celiacs [C*] – suitable for celiacs with adjustment
Please ask a member of staff