

## DINNER SET MENU

2 COURSE                    £12.50

3 COURSE                    £15.50

**Chicken Liver Pate**  
with an Orange Marmalade Salad,  
Rustic Toast [C\*]

**Melon and Pineapple Salad**  
with Heavenly Mango Sorbet [C]

**Cherry Tomato and  
Red Onion Tart Tatin [V]**  
on Mixed Leaves and  
Sweet Balsamic Drizzle

**Lemon and Thyme Chicken**  
on Courgette and Red Peppers,  
deep-fried Risotto, Mushroom  
and Tarragon Sauce [C\*]

**Honey Glazed Roast Ham**  
on a bed of Greens with Parsley Sauce  
and Sautéed Potatoes [C\*]

**Roasted Apple and  
Pine Nut Salad**  
with deep-fried Baby Sweetcorn  
and Mustard Dressing [C\*]

**Fish of the day**  
on Pilau Rice, Carrot Timbale,  
Tomato and Red Pepper Sauce [C\*]

**Homemade Soup**  
with Freshly Baked Bread [C\*]

**Sautéed Mushrooms**  
in a Garlic and Cream Sauce ,  
served with a  
Welsh Rarebit Crouton [C\*]

**Thai Style Fish Cake**  
on Oriental Salad and  
Coriander Dressing

**Welsh Lamb Moussaka**  
cooked with Aubergine and  
Potato Gratin [C\*]

**Homemade Lasagne**  
with Garlic Bread and Chips

**Mushroom and Walnut  
Hot Pot Pie [V]**  
with a Parsley Cream Sauce

**Local Ale Battered Fish**  
on Mushy Peas, Lemon Drizzle  
and Homemade Chips

**Welsh Rump Steak**  
7-8 oz with Onion Rings,  
Mushroom Fricassee and Chips [C\*]

Portion of Vegetables

£1.50

Please Ask for our Dessert Menu

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