

Appetiser

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Homemade Soup

roasted butternut squash

Ham Hock Terrine

poached egg, piccalilli, sauté potato

Goats Cheese

fig, goats cheese and honey parcel

Chicken Parfait

home-made chutney, toast

Seafood Platter

smoked salmon, crab, chilli scallop, brown shrimps

Grilled Sardines

squid and shrimp stuffing, pancetta, tomato and red onion salsa

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Sea Bream

crab meat and crab bisque tagliatelle, scallop, pea, wild mushrooms

Monkfish

roasted with streaky bacon, chorizo and wild mushroom risotto, cream sauce

Free-range chicken breast

julienne of vegetables, chilli king prawns, mushroom and courgette pilaf rice.

Duo of Guinea Fowl

pan roasted breast, slow braised leg, celeriac and potato rosti, carrot and swede puree, braising liquor

Rump of Lamb

ratatouille, fondant potato, red cabbage and sauce reduction

Loin of Rabbit

mushroom stuffing, wrapped in pancetta and filo, parsnip puree, red cabbage sautéed potatoes

Fillet of Beef with Foie Gras

foie gras, wild mushrooms, red wine sauce, sauté potatoes, pea puree
(Supplement £6.50)

Spinach and Goat Cheese Gnocchi

homemade Gnocchi, pan-fried wild mushrooms, thyme cream sauce, pea puree, roasted vine tomatoes

Pre Dessert

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Poached Pear

cinnamon and ginger syrup, Italian vanilla pannacotta, chocolate sauce

Lemon Tart

berry sauce

Fresh Fruit Salad

served with pouring cream or homemade ice cream

Crème Brulee

raspberry coulis, shortbread

Melting Chocolate Pudding

elderflower ice cream

(Please note this dessert is baked to order)

Welsh Cheeses

chutney, celery, grapes, biscuits

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Fresh filter coffee or Tea with Chocolates £2.95

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SAMPLE DINNER MENU

PRICES

Main Course £20- Two Courses £26.50 -Three Courses £33.50 - Five Courses £38.50

Restaurant Diners Sunday to Thursday a minimum of two courses – Friday & Saturday a minimum of three courses

Nuts are used in our kitchen and in some dishes, please advise if you have any allergies on booking

VOUCHERS AVAILABLE ALL YEAR