

1539

SAMPLE DINNER MENU

Two courses £19.50 | Three courses £24.50

Mixed Olives £3.45

Artisan Breads, rapeseed oil & homemade fruit vinegar £3.25

STARTERS

Pea & Ham Soup | cheddar ravioli £6.00

Pan Fried Scallops | chorizo, artichoke, red wine £13.50

Oak Smoked Salmon | caper berries, lemon, granary toast £8.95

Wild Mushrooms (V) | brioche toast, emulsion, pickled mushrooms £6.75

Belly Pork Terrine | ham hock bon bon, apple, watercress £6.00

Seared Fillet Steak Tartare | egg yolk, brioche soldiers £10.00
with fried hen's egg, green salad & frites £20.00

MAINS

Medallions of Welsh Beef | braised shin & cabbage, vegetable gratin, potatoes £17.50

Lamb Loin Eye | potato & onion layer, rosemary granola, saffron shallots £18.50

Chicken Schnitzel | Lyonnaise potatoes, fried hens egg, herb butter £16.50

Lentil Scotch Egg (V) | warm Nicoise salad, hollandaise sauce £13.50

Braised Duck "Shepherd's Pie" | flaked braised duck, red cabbage £17.00

Lightly Spiced Cod | cauliflower, curried mussels £19.50

Seared Fillet of Sea Bass | wilted greens, tomato, herb & rapeseed oil relish £15.50

GRILLS

28 Day Dry Aged Welsh Beef

served with confit red onion, sautéed mushrooms, hand cut chips

Sirloin Steak 10oz

£24.50

Fillet Steak 8oz

£28.00

choice of red wine, pepper or béarnaise sauce

£1.50 each

SIDES £3.50 each

Hand Cut Chips | Skin on Fries | Creamed Potato | Tender Stem Broccoli | Honey Roasted Root Vegetables | Braised Red Cabbage

SAMPLE SPECIALS

Chilli Prawns | avocado, quinoa, charred gem lettuce

£6.50

Homemade Black Pudding | fresh apple & watercress salad, caramelised apple

£6.50

Goats Cheese Mousse | herb crumb, pickled vegetables

£6.50

Breast of Chicken | dry cured bacon, carrot puree, creamed potato

£17.50

Sweet Potato Waffle (V) | curried vegetables, mango dressing

£13.00

Spiced Sea Trout Fillet | pomegranate, avocado, toasted seeds

£18.95

Chateaubriand (for 2) | truffled hand cut chips, sauce béarnaise, vine tomatoes

£65.00

PUDDINGS

Vanilla Ice Cream Pedro Ximenez golden raisins	£6.00
Dark Chocolate Brownie granola, chocolate ice cream	£7.00
Baked Cheesecake rum & raisin ice cream, honeycomb	£6.50
Strawberry Delice fresh strawberries, meringue	£6.00
Pineapple Upside Down Cake coconut parfait	£6.50
British & Continental Cheese Selection celery, peppery radishes, grapes, fruit chutney, biscuits & fruit loaf 2 pieces £5.50 / 3 pieces £8.50 / 5 pieces £10.50	

PUDDING WINES & PORTS

Hinemoa Riesling Escarpment, Martinborough, New Zealand (100ml)	£6.00
Maury Domaine Maurydore, Languedoc-Roussillon, France (100ml)	£6.00
Sauternes Garonnelles, Bordeaux, France (100ml)	£7.50
Tawny Port Sandeman (100ml)	£4.70
Late Vintage Port Graham's (100ml)	£8.70