

## À la Carte

HOMEMADE BREAD £ 5.50  
with chorizo butter, olive oil & balsamic vinegar

### Starters

SOUP OF THE DAY (vegan) £7.50

CHICKEN & LEEK TERRINE £12.00  
onion chutney, toasted ciabatta

CRISPY LAMB SHOULDER CROQUETTE £12.00  
caper & shallot dressing, caesar mayonnaise

TWICE BAKED SMOKED HADDOCK SOUFFLÉ £12.50  
creamed spinach

SMOKED SALMON ROULADE £12.50  
horseradish cream, pickled cucumber, bread crisp

GRILLED GOAT'S CHEESE (v) £11.00  
poached pears, candied walnuts, balsamic & honey dressing

### Main Course

ROAST CHICKEN BREAST £23.00  
fondant potato, cranberry stuffing, roast baby vegetables

VENISON LOIN £25.00  
tenderstem broccoli, potato terrine, roasted shallots, shallot purée

SLOW COOKED BEEF FEATHERBLADE £25.00  
mashed potato, red cabbage, fondant carrots

WELSH SIRLOIN STEAK £34.00  
8oz sirloin steak, hand cut chips, grilled tomato, mushroom, peppercorn sauce  
beer battered onion ring

HERB CRUSTED COD £24.00  
mashed potato, wild mushrooms, baby leeks, chive beurre blanc

SPINACH, WILD MUSHROOM & CHESTNUT WELLINGTON (vegan) £19.00  
potato fondant, roast baby vegetables, vegetable jus

### Sides

HANDCUT CHIPS (v) £5.00

MASHED POTATO (v) £5.00

BEER BATTERED ONION RINGS (v) £5.00

CAESAR SALAD, CAESAR DRESSING (v) £6.00

SEASONAL VEGETABLES, HERB BUTTER (v) £7.50

## Desserts

CHOCOLATE ORANGE CHEESECAKE (v) £9.00  
orange curd, chocolate crumb, orange ice-cream

SPICED PANNACOTTA (v) £9.00  
berry compote, vanilla shortbread

PAVLOVA (v) £9.00  
red wine poached pear, white chocolate mousse

STICKY TOFFEE PUDDING (v) £9.00  
vanilla ice-cream, toffee sauce

SELECTION OF HOMEMADE ICE CREAM (v) £9.00

SELECTION OF WELSH CHEESE & BISCUITS £11.50

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COFFEE & MINTS £4.00  
LIQUEUR COFFEE & MINTS £9.00

Please inform your server of any allergies or intolerances before placing your order.