

Christmas À la Carte

Monday to Saturday 6.30pm to 9pm up to 10 guests

Starters

SOUP OF THE DAY (vegan) £7.50

CHICKEN & LEEK TERRINE £12
onion chutney, toasted ciabatta

CRISPY LAMB SHOULDER CROQUETTE £12
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
poached pears, candied walnuts, balsamic & honey dressing

Main Course

SMOKED BACON & TURKEY ROULADE £23
fondant potato, cranberry stuffing, roast baby vegetables, turkey gravy

VENISON LOIN £25
tenderstem broccoli, potato terrine, roasted shallots, shallot purée

SLOW COOKED BEEF FEATHERBLADE £25
mashed potato, red cabbage, fondant carrots

WELSH SIRLOIN STEAK £34
8oz sirloin steak, hand cut chips, grilled tomato, mushroom, peppercorn sauce beer battered onion ring

HERB CRUSTED COD £24
mashed potato, wild mushrooms, baby leeks, chive beurre blanc

SPINACH, WILD MUSHROOM & CHESTNUT WELLINGTON (vegan) £19
potato fondant, roast baby vegetables, vegetable gravy

Sides

HOMEMADE BREAD WITH CHORIZO BUTTER/OLIVE OIL & BALSAMIC VINEGAR £5.50

HANDCUT CHIPS (v) £5

MASHED POTATO (v) £5

BEER BATTERED ONION RINGS (v) £5

CAESAR SALAD, CAESAR DRESSING (v) £6

SEASONAL VEGETABLES, HERB BUTTER (v) £7.50

Desserts

CHOCOLATE ORANGE CHEESECAKE (v) £9
orange curd, chocolate crumb, orange ice-cream

SPICED PANNACOTTA (v) £9
berry compote, vanilla shortbread

PAVLOVA (v) £9
red wine poached pear, white chocolate mousse

CHRISTMAS PUDDING (v) £9
brandy cream

CHRISTMAS PUDDING (vegan) £9
soya vanilla custard

SELECTION OF HOMEMADE ICE CREAM (v) £9

SELECTION OF WELSH CHEESE & BISCUITS £11.50

COFFEE & MINCE PIES £4

LIQUEUR COFFEE £8.50