

Sample A La Carte Menu

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STARTERS



Home made soup of the day, made daily from the finest local ingredients £5.85

Prawn cocktail £8.25

Deep fried brie, cranberry and orange glaze £8.10

Parma ham, salami, chorizo, olives, citrus dressing £7.95

Chicken liver pâté, toast, red onion chutney £7.75

Creamy garlic mushrooms £7.25

Smoked trout, crab risotto, rarebit sauce £8.95

Chicken Caesar style salad £7.95

Melon, berry fruits £7.25

Three cheese and red onion tart, balsamic glaze £7.75



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2020



MAIN COURSE



100z local Welsh sirloin steak, mushroom, onion, peppercorn sauce £23.75

Baked salmon, herb cream £21.95

Roast duck, caramelised plums, port glaze £23.75

Rack of lamb, creamed leeks, mint jus £24.00

Baked pork chop, caramelised apple, cheese topping, cider jus £19.25

Old spot sausage casserole, cheese and spring onion mash £12.00

Honey and soy roasted belly pork, apple compote £16.00

Welsh local fillet steak, Parma ham, pan juices £26.75

Smoked haddock, stilton cream £19.25

Pan fried venison, shallots, spinach, mustard jus £24.95

All prices include vegetables and potatoes of the day



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VEGETARIAN MAIN COURSE



Wild mushroom stroganoff, bubble and squeak mash £18.25

Nut roast, red onion gravy £18.25

Spinach and sundried tomato penne, garlic cream £18.25

Quorn chilli, spicy rice £18.25

