



## Dinner Menu

February 2018

### Whilst you wait

**Chilli & Herb Olives** – marinated in-house £3.30

**Warm Breads** with olive oils, balsamic vinegar, sea salt & butter £3.50

### To Start

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**Freshly Made Soup** with warm bread & butter £4.95

**Pan Fried Pigeon Breast** with black berries, parsnip purée, wild mushrooms, port & red wine sauce £7.25

**Chicken Liver Pâté** with red onion chutney & crisp breads £6.50

**Deep Fried Whitebait** with chilli & paprika mayonnaise, mixed leaf salad & lemon £5.50

**Beetroot & Ricotta Tortellini** with brown butter, fresh herbs & mixed winter leaves £5.95

**Prawn Tian** with Marie rose sauce, brown bread & butter £5.95

### Mains

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**8oz Fillet Steak** with thick cut chips, cream sauce & seasonal vegetables £21.95

**Fish & Chips (catch of the day)** with locally brewed ale batter, thick cut chips, crushed peas & homemade tartar sauce £12.95

**Welsh Lamb Rump 8oz** with dauphinoise potatoes, seasonal vegetables & mint gravy £18.95

**Pieminister** - a choice of award winning pies made with artisan produce, served with creamy mashed potatoes, vegetables & gravy £11.95

**8oz Welsh Rump Steak** with thick cut chips, freshly made peppercorn sauce, mushrooms & tomatoes £14.95

**Oven Roasted Chicken Breast wrapped in Bacon** with rich gravy, vegetables & buttered new potatoes £12.95

**Pan Fried Salmon** with new potatoes, parsley butter sauce & seasonal vegetables £13.95

**Honey & Rosemary Baked Ham (served cold)** with two fried eggs & thick cut chips & garden peas £10.50

**Glamorgan Parsnipship Crumble Muffin** with leeks, carrots, served with house slaw, balsamic dressing & mixed winter leaf salad £12.95

**Wild Mushroom & Sun Blushed Tomato Risotto** creamy, with fresh herbs, pine nuts & parmesan £11.95

### Allergies & Dietary Requirements

Menu subject to seasonal changes **N.B:** if you would like a dish a little simpler or you have any dietary requirements, please do not hesitate to notify us. **We take allergies seriously and we endeavour to assist you where possible however, it is ultimately your responsibility to ensure your food choices are suitable for your personal consumption.** All our food is prepared fresh to order, please note during our busy times, there may be slight delays.



## **Children & People with smaller appetite**

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**Fish & Chips (catch of the day)** half size fish with crispy batter, chunky chips, peas & homemade tartar sauce £8.50

**Sausage & Creamy Mashed Potatoes**, local pork sausages with mashed potatoes & baked beans or garden peas & gravy £6.25

**Roasted Chicken Breast**, 4oz chicken breast with new potatoes rich gravy & vegetables £6.95

**Homemade Pasta**, with a rich tomato sauce & topped with cheese £4.95

**Honey Roasted Ham** with a fried egg & salad & chunky chips £6.95

**Charcuterie Board**, a selection of cured meats, olives, capers, humus, homemade breads, and sun blushed tomatoes £6.95

**Cheddar Cheese Beignets**, served with cauliflower cream & mixed leaf salad £7.50

**Carbonara** home-made Tagliatelle with mushrooms, onions, ham, herbs & cream £8.50

## **Desserts**

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**Blackcurrant Bakewell Tart** served warm with Chantilly cream £6.50

**Honey Panna Cotta** with fresh fruit & caramel dust disc £6.50

**Chocolate Fondant Cup** served with orange & Cointreau ice cream £6.95  
(please note this dish is made to order and will take between 15 and 20 minutes to cook)

**Eton Mess** with fresh berries & berry compote £5.95

**Tia Maria Crème Brulee** with amaretto biscuits & berry compote £6.95

**Warm Chocolate Brownie** with warm chocolate sauce, vanilla ice-cream & fresh fruit £6.50

### **Selection of 3 Homemade Ice Cream**

Orange & Cointreau, Caramel, White Chocolate, Vanilla, Chocolate  
£4.50

### **Cheese Slate**

A choice of 5 Welsh & Continental cheeses served with crackers, chutney & fresh fruit £ 9.95

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