

Evening Menu



STARTERS

SOUP OF THE DAY with rustic bread (V / VG / GFO)	6.95
PRAWN COCKTAIL homemade Marie Rose, rustic bread, green salad (GFO)	7.50
JALAPENO POPPERS breaded, cream cheese filling, wild rocket, herb-garlic aioli (V)	7.50
PORK CROQUETTES slow cooked pulled pork, panko crust, charred leek aioli, wild rocket	7.95
STEAK BITES pan fried beef fillet cubes, crispy shallots, café au lait sauce	8.95*
CHICKEN LIVER PÂTÉ with brandy & herbs, rustic toast, green salad, onion & tomato chutney (GFO)	7.95
MEZZE PLATTER guacamole, hummus, mixed olives, feta cheese, rustic bread, green salad (V)	9.00*

MAINS

RIBEYE STEAK 10oz grilled tomato, mushrooms, tenderstem, roast butternut squash puree, chips (GF) add: GARLIC KING PRAWNS 4.50, PEPPERCORN SAUCE 2.50, MUSHROOM SAUCE 2.50	24.95*
LAMB RUMP slow cooked Welsh lamb, herb-mashed potato, seasonal veg, rosemary gravy (GF)	21.50*
HOUSE BURGER beef patty, cheddar, house sauce, onion chutney, baby gem, brioche bun, rustic fries add: SMOKED BACON 2.50, GUACAMOLE 2.00, MUSHROOM SAUCE 2.50	15.00
MINTED LAMB PIE braised Welsh lamb, homemade pastry, rustic fries, garden peas, gravy	15.95
BOBOTIE (pronounced ba-boor-tea) A South African dish – delicious mix of curried beef mince and fruit chutney with a creamy golden topping, yellow rice, tomato salsa (GF)	15.95
FISH 'N CHIPS beer battered hake, rustic fries, homemade tartar sauce, mushy or garden peas (GFO) (may contain bones)	15.95
SALMON baked, pomme purée, tenderstem, vine tomatoes, cider cream sauce, basil oil (GFO)	17.95
CHICKEN SUPREME roasted, pomme purée, bon bon, root veg, tenderstem, mushroom sauce	16.95
BREADED PORK CHOP pomme purée, creamed sprouts, tenderstem, bramley apple & mustard sauce	16.95
TUSCAN CHICKEN sun-blushed tomatoes, basil & grilled chicken in a creamy Tuscan sauce with linguine pasta & wild rocket add: GARLIC BREAD 2.50	15.95
KALE & HEMP BURGER spicy vegan burger made from crispy kale & hemp seeds on a toasted bun with rustic fries (V / VG / GFO)	12.95
MUSHROOM BOURGUIGNON slow cooked mushroom stew in a rich red wine gravy with herb mashed potato and seasonal veg (V / GF)	13.95
BUTTERNUT & SWEET POTATO CURRY roast butternut squash & sweet potato in a mild tikka curry sauce, basmati rice, poppadom	13.95

(V) – vegetarian (VG) – vegan (GFO) – gluten free option

ALLERGIES AND INTOLERANCES

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. While every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. The vegetable oil we are currently using is genetically modified.

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PUDDINGS

CRÈME BRÛLÉ (GF)	6.95
STICKY TOFFEE PUDDING with ice cream	6.95
CHOCOLATE ORANGE CAKE with vegan ice cream (VG / GF)	6.95
APPLE AND BLACKBERRY CRUMBLE with custard	6.95
1 OR 3 SCOOP OF ICE CREAM a choice of vanilla, salted caramel, strawberry or chocolate (GFO)	1.95 / 5.50
WELSH CHEESE SELECTION cheddar, stilton and brie, crackers, celery, grapes, chutney	9.95*
PORT accompany your cheeseboard with a 50ml glass of our Quinta do Infantado 10-year-old Towny Port	4.00

*** SUPPLEMENT CHARGE FOR GUESTS ON OUR DINNER, BED & BREAKFAST PACKAGE**

Starters £2.00

Mains £5.00

Desserts £2.00

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