

Starters and Light snacks

- Leek and cream cheese veloute with home made bread and butter* £4.25
Bouillabaisse with crusty bread £7.95
Chicken liver and foie gras parfait with toasted brioche and home made chutney £5.95
Scotch eggs £5.95
Mussel, lemon thyme and pearl barley risotto £6.95
Asparagus with truffle and a soft poached egg £6.95
Garlic and thyme roasted mushrooms on warm brioche and topped with Caerphilly cheese £6.75
Oriental crispy duck pancakes £7.25
Garlic king prawns £7.95

Main courses

- Award winning steak burger topped with bacon, carephilly cheese
Hand cut chips and celeriac remulard*
£10.50
A trio of pork sausages with a creamy mashed potato and sticky red cabbage
£9.95
*Tempura battered haddock, mushy peas, tartar
Sauce and hand-cut chips*
£10.95
*8oz rib-eye steak with roasted tomatoes, pan-fried mushrooms, hand cut chips and a
peppercorn sauce*
£17.50
*Braised shoulder of lamb wrapped in Parma ham with creamed Savoy, sautéed potatoes
and a minted jus*
£13.95
Pan-fried salmon with a tomato vinaigrette
£12.95
Seared breast of chicken with wild mushroom and asparagus
£11.95

Desserts

- Vanilla bean rice pudding with raspberry* £5.25
Eton mess £5.25
(Vanilla ice cream, raspberry sauce, fresh strawberries, Chantilly and meringue)
A tasting of chocolate £5.50
A selection of welsh award winning cheese £8.95