SAMPLE Dinner Menu

Dinner is Served at 7pm on Selected Evenings
(Monday, Wednesday & Saturday) ~ Minimum of 2 Course

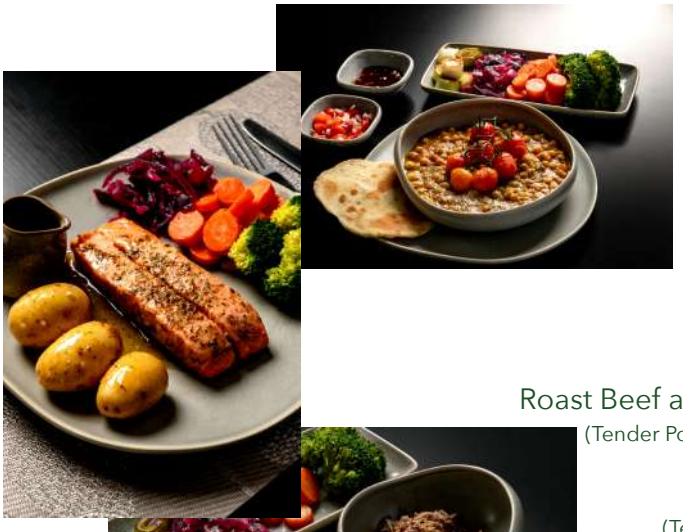
Starters

Sharing Snack Platter for 2 (can be V on request) £16.95
(Feta & Olives, stuffed peppers , humus and pate with toasted sough dough bread)

Chicken and Duck Liver Parfait and Toast £8.50

Red Pepper Humus and toast (Vegan) £7.50

Vegetable Soup of the day with Crusty Bread (V) £7.95
(The soup is Dairy and Gluten free, can serve the soup with toasted GF bread on requested)



Main Course Selection

Each dish is accompanied by seasonal vegetables.

Creamy Potato Bake (V, GF) £15.95
(Layers of seasonal vegetables and potatoes in a velvety paprika cream sauce)

Curried Chickpeas in a Tomato glaze (V, GF, DF) £15.95
(Tender chickpeas in an aromatic tomato sauce, delicately spiced with ginger, coriander, and chillies)

Roast Beef and Roast Potatoes (GF & DF) £19.95 Add a Yorkshire for £1.00
(Tender Pot-Roasted Silverside Beef, served in a rich onion, tomato, and mushroom gravy)

Creamy Chicken Curry, Rice and Garlic Naan (GF) £17.50
(Tender shredded roasted chicken in a gently spiced garam masala cream sauce.)

Baked Salmon and New Potatoes (GF DF) £19.95
(Oven-Baked Salmon with a honey, garlic, and thyme glaze)

Pulled Pork & chips (GF & DF) £16.95
(Shredded slow roasted pork with our house pepper spice rub)

Dessert

Chocolate Cake with Hot Chocolate Sauce and Cream £8.95

Apple Cake with a Fudge Crumble and Cream £8.95

Malva Pudding (a light sponge with a sticky toffee style sauce) £8.95

Spanish Orange and Almond Cake (DF & GF) £8.95
Vanilla Ice cream with berry compote (GF) £7.50

Cheese Board ~ £12.95

~ a selection of 4 Welsh cheese and crackers

Please speak to us about the ingredients in your meal, before making your order. Thank you.
GF & DF = Gluten Free and or Dairy Free ingredients used ~ V = vegetarian