

A La Carte Menu



Served Daily 5:30pm to 9:30pm

Appetisers

Artisan Bread (v) Olive Oil & Balsamic Vinegar	£3.95
Marinated Olives (v) (g)	£3.25
Sun Dried Tomato Hummus (v) Grilled Ciabatta	£3.50
Grilled Garlic Ciabatta (v)	£3.25

Starters

Homemade Soup (v)* Warm Bread Roll	£5.95
Beetroot Cured Salmon* Avocado Salsa, Pickled Shallot Rings & a Mini Loaf	£6.20
Asparagus & Poached Duck Egg (v)* Truffle Hollandaise & Parmesan Crisp	£5.50
Crab & Prawn Salad Toasted Bread Shard & Smoked Paprika	£6.25
Confit Duck & Pistachio Terrine* Orange Puree & Toasted Sour Dough	£7.25
Crisp Belly Pork (g) Carrot & Anise Puree, Soya Dressed Endive & Pickled Radish	£6.75
Wild Mushroom & Chorizo Fricassee* Toasted Bread & Pea Shoots	£6.50

Mains

Lamb Rump (g) Braised Gem Lettuce, Wild Garlic & Potato Puree, Red Wine Jus	£18.75
Pork Tenderloin (g) Sweet Potato Fondant, Spiced Spinach, Vine Tomatoes & Cider Jus	£15.50
Pan Fried Chicken Breast (g) Smoked Bacon Beans, Sautéed New Potatoes & Chive Oil	£15.25
Duck Breast (g) Confit Leg & Pearl Barley Parcel, Fine Beans, Chateau Potato & Raspberry Jus	£17.95
Mixed Fish Bouillabaisse Spiced Rouille Crouton	£15.95
Harissa Monkfish Tail (g) Asian Style Slaw, Sliced Saffron Potatoes & Yoghurt Dressing	£16.25
Braised Beef Cheek (g) Onion Puree, Parmesan & Truffle Chips & Pan Juices	£16.25
Spinach, Artichoke & Spiced Tofu Tostadas (g) (vegan) Rocket, Cherry Tomato & Balsamic Salad	£12.95
Wild Mushroom, Courgette & Tarragon Pappardelle (v) Toasted Hazelnut Cream Sauce	£13.95

Grills

All served with Cherry Vine Tomatoes, Field Mushroom & Hand Cut Chips

8oz Rib-Eye (g)	£21.50	10oz Sirloin (g)	£23.50	10oz Rump (g)	£20.95
Sauce Pepper, Diane, Blue Cheese, Garlic or Red Wine			£3.25		

Sides

Three Times Cooked Chips £3.50	Buttered New Potatoes £3.50	Sautéed Potatoes £3.50
Potato Fries £2.95	Buttered Vegetables £3.20	Rocket & Tomato Salad £2.95
House Salad £2.95	Parmesan & Truffle Chips £3.90	

(v) Vegetarian, (g) Gluten Free

All dishes are prepared to order using fresh local produce

If you have any special dietary requirements please inform the waiting staff



Visit Wales
Croeso Cymru



Desserts

Classic Tiramisu Amoretti Crumb & White Chocolate Shard	£6.25
Rum Babar* Rum & Raisin Ice Cream & Chocolate Soil	£5.95
Peppermint & Dark Chocolate Cheesecake* Raspberry Sorbet	£6.50
Apricot Bakewell* Clotted Cream, Toasted Hazelnut & Apricot Puree	£6.25
Banana & Pecan Praline Semi Fredo (g) Glazed Banana & Banana Ice Cream	£6.50
British Cheese Board Chutney, Grapes & Pickles	£7.95
Woodlands of Erbistock Ice Cream* Brandy Snap Crisp	£6.25

Lunch Menu

Served Daily 11:30am to 5:30pm

Sandwiches & Ciabatta £5.00

(Served on white or brown bloomer or Ciabatta)

Honey Roast ham Sandwich Coarse Grain Mustard
Mature Cheddar Sandwich Tomato Chutney
Smoked Salmon & Cucumber Lemon Dill Mayo
Sweet Chili Chicken Roasted Red Pepper
Bacon, Brie & Grape

Add soup for £2 and upgrade to fries for £1.50

Jacket Potatoes £5.00

(Served With Dressed Salad)

Cheese & Red Onion Marmalade
Cheese & Beans
Tuna Mayo

Light Bites & Main Meals £7.00

Honey Roasted Ham Fries, Fried Eggs & Salad
Freshly Battered Fish Three Times Cooked Chips
Penne Pasta Beef Ragout Grana Padana
Red Pepper Burger Caramelised Onion & Mozzarella Salad and Fries
Cheese Burger Mature Cheddar, Red Onions, Salad & Fries
Cajun Chicken Burger Coleslaw & Fries
Lambs Liver Roasted Shallots, Brandy Gravy and Colcannon Mash
Ploughman's Board Cheese, Ham, Pickles, Vine Tomatoes & Bread Roll
Penne Pasta Green Beans Cherry Tomato Sauce, Grana Padana
Caesar Salad Anchovies, Croutons, Smoked Bacon & Grana Padana
Red Pepper & Mozzarella Salad Roquitto Peppers & Red Onion

Sunday Lunch

Served Sunday 11:30am to 5:30pm

Chef's Roast of the Day Roast Potatoes, Selection of Seasonal Vegetables & Gravy	£12.50
Traditional Roast Beef Yorkshire Pudding, Roast Potatoes, Selection of Seasonal Vegetables & Gravy	£12.95

Enjoy Two Courses for just £16.50 (select any starter with an *)

Special Offer Complimentary desserts every Sunday when ordering Roast Dinner (select any dessert with an *)

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