

## Sample Menu.....

### **Home Made, Fresh Food, Fairly Priced**

Vegetarian *(v)*, Gluten free *(gf)*

**All cooked by Chef Patron Angela Dwyer**

### **Choice of Starters from 3.00**

A portion of fresh bread & butter accompanies each starter or is available **1.00**

Marinated Olives **3.00** *(v)*, *(gf)*

Garlicky Bread *(v)*

Soup of the Day with bread **4.95** *(v)*, *(gf)*

Warm salad of crispy pork, black pudding and apple, sherry vinegar dressing **6.25**

Smoked Salmon & horseradish and cream cheese roulade with dill dressing, roasted beetroot **6.50** *(gf)*

Sautéed mushrooms with creamy garlic & parsley on toasted ciabatta **5.90** *(v)*

Thai fish cakes with carrot, spring onion salad **6.25**

Chicken liver terrine with red onion marmalade and melba toast **5.90** *(can be gf)*

Vegetable tempura with soy dipping sauce **6.50** *(v)*

### **Main Courses from 11.50**

Chefs Pie with roasties & seasonal vegetables **11.50**

Tagliatelli with roasted squash, spinach, crème fraiche and toasted pine nuts **12.95**

Aubergine, chick pea and coconut Curry with basmati rice and naan bread **13.95**

Clams, Tiger prawns & choritzo Paella with gremolata **17.50** *(gf)*

**The following mains are served with vegetables & roasties:**

Gressingham Duck Breast with lentil and potato cake and fig chutney *(gf)* **16.95** *(gf)*

Anglesey Sea bass with pak choi and Coriander sauce **17.50** *(gf)*

Salmon and leek filo with pea puree and lemon butter sauce **15.50**

Slow Roasted Welsh lamb shank with white onion puree, rosemary and redcurrant **16.95** *(gf)*

Welsh rib eye steak with hand cut chips and peppercorn sauce **18.95** *(gf)*

*(Chefs Recommendation Medium Rare)*

Why not add extra Six roast potatoes **3.50**, Mixed vegetables **3.95**