

STARTER

Beetroot and parsnip soup with parsnip crisps

£3.95

Smooth chicken liver pate served with melba toast

£4.45

*Cider steamed mussels with cream and bacon served
with warm crusty bread £5.25*

*Winter waldorf salad, the perfect winter salad,
celery, apples and walnuts with rocket dressed with
a Dijon mustard dressing £4.75*

*Welsh mushroom rarebit a traditional british
comfort food £4.65*

MAIN COURSE

*Beef and chorizo stew with horseradish mash and
rosemary dumplings £10.95*

*Goats cheese risotto with roasted cherry tomatoes
and fresh basil £8.95*

*Pan fried duck breasts in a red wine jus served with
dauphinoise potato and kale £12.95*

*Chicken breasts with a mushroom and sage sauce
served with carrot and swede mash £9.95*

*Pan fried fillet of sea bass with tomato salad and
crispy parmesan crouton £11.95*

DESSERT

*Coffee Panna Cotta with a chocolate liquor sauce
£4.50*

*Traditional apple and pear crumble served with
custard £3.95*

Chocolate torte with vanilla ice-cream or cream

£4.25

*All our dishes tonight are homemade using the best
seasonal produce available sourced from as many
local suppliers as possible.*