

Starters

Soup of the day with Warm Crusty Roll & Butter (v) £5 Crab Linguine in an Arabiatta sauce topped with Parmesan shavings £6 King Prawn & Herb Parcel Wrapped in Smoked Salmon with Horseradish Cream £6 Spicy Lamb Kofta on a bed of Cucumber, Mint, Coriander & Red Onion Salad with Mint Yoghurt & Mini Pitta Bread £6 Sliced Pork Loin on Crispy Black Pudding with a Cauliflower Puree £6 Nacho's with Tomato Salsa and Melting Cheese with Guacamole and Sour Cream Dip's (v) £5 Mixed Pepper & Red Onion Polenta Cake with a Spicy Tomato Sauce with Chopped Olives (vg) (gf) £5

Mains

10oz Ribeye Steak with Chunky Chips, Mushroom & Cherry Tomato Medley with Peppercorn Sauce (gf) £16 8oz Beef Burger on a Toasted Wholemeal Bun with Lettuce & Tomato, French Fries & Burger Relish £11 Salt & Pepper Battered Haddock with French Fries, Mushy Peas & Tartare Sauce £13 Grilled Horseshoe Gammon Served With Chunky Chips. Garden Peas And Topped With A Fried Egg (gf) £12 Fillet of Seabass with Braised Fennel, New Potatoes & a Lemon *Beurre Blanc* (gf) £13 Chicken & Chorizo Curry with Lemon Rice & Garlic & Coriander Naan Bread £13 Wild Mushroom Filo Parcel with Spring Greens, Roasted New Potatoes & a Garlic Butter Sauce (v) £11 Pea & Mint Risotto with Asparagus Spears & Grated Vegan Cheese (vg) (gf) £12 Bacon, Onion & Mushroom Carbonara with Pappardelle Pasta, Parmesan Shavings & Garlic Bread £12



Desserts

Ice Cream Selection with Café Curl & Fresh Berries (3 Scoops) £5.50 Welsh Cheese Selection with Grapes Chutney & Biscuits £7.50 Lemon Meringue Pie with Mango Puree & Lemon Sorbet £6 Tiramisu with Kahlua Soaked Sponge £6 Rhubarb & Blueberry Crumble with a thick Creamy Custard £6 Vanilla Cheesecake with a Mixed Berry Compote & Raspberry Coulis £6 White Chocolate Crème Brulee with Orange Sorbet (gf) £6

> (gf*) - gluten free on request (gf) - gluten free (v) - vegetarian (vg) - vegan please advise your waiter of any dietary requirements or allergies before placing your order