



## Starters

Homemade soup of the day served with a warm bread roll and butter

£5.50 (gf\*, v)

Blue cheese, pear and roast walnut salad served with toasted ciabatta

£6.00 (v)

Toasted focaccia topped with cajun chicken and torn spinach, served with a cherry tomato salad

£6.00

Garlic and lemon marinated king prawns in Papardelle pasta with parsley dressing and parmesan shavings

£6.00

Hickory Smoked pulled pork, served on sautéed potatoes with a red onion and mixed bean cassoulet

£5.75 (gf)

Grilled Portobello mushroom filled with vegetable ratatouille and topped with melted emmental cheese

£5.50 (gf, v)

Pan seared breast of pheasant with a pomegranate glaze, served with a pancetta and pistachio salad

£5.75 (gf)

## Mains

Roast fillet of cod with wilted spinach on a ratatouille of root vegetables with a lemon beurre blanc

£15.00 (gf)

Pan fried breast of duck with a honey and orange glaze, served with seasonal green vegetables and a potato and parsnip mash

£15.00 (gf)

Grilled 10oz feather cut steak with thick cut chips, florets of seasonal vegetables and finished with a melted herb butter

£17.00 (gf)

Supreme of chicken with a roasted butternut squash and apple medley served with sautéed potatoes and finished with a thyme jus

£13.00 (gf)

Sea salt and black pepper battered fillet of haddock with thick cut chips, pea puree and a dill pickle relish

£12.50



10oz homemade beef burger on a brioche bun with pan fried onions, lettuce, tomato and maple bacon relish, served with skinny fries

£12.50

Trio of speciality sausages, served with leek and mustard mashed potato and a pancetta and onion gravy

£13.00

Winter game bolognaise, pappardelle pasta with a rich ragu of venison and wild boar, served with garlic and rosemary focaccia

£12.50

Spinach, chickpea and tofu curry served with lemon rice and garlic naan bread

£11.00 (v)

Roasted capsicum stuffed with feta and roasted vegetables with wild rice and a tomato and black olive sauce

£11.50 (gf, v)

## Desserts

Winter berry eton mess with dark chocolate shavings

£6.00 (gf)

Sweet risotto pudding with vanilla extract and damson compote

£6.50 (gf)

Individual apple tart, served with warm calvados custard and a cinnamon dusting

£6.50

Blueberry crème Brule with a blackcurrant sorbet topped with icing sugar

£6.00 (gf)

Warm chocolate and mint sponge pudding with crème anglaise and berry garnish

£6.00

Selection of ice creams served with café curl and fruits of the forest compote

£5.50

Selection of Welsh cheeses with grapes, chutney and crackers to accompany

£7.25

**(gf\*) - gluten free on request (gf) - gluten free (v) - vegetarian**