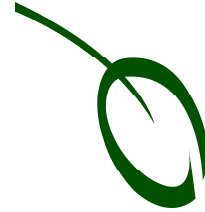


A la carte Menu



Available Saturday evening 6:30-9:30pm

Starters

Twice baked cheddar cheese soufflé with spinach (v)	£6.95
Baked avocado filled with cream cheese, apricots, walnuts and chives glazed with stilton (v)	£6.95
Warm salad of scallops and bacon with mango and basil	£8.50
Chicken liver parfait with Melba toast and plum chutney	£6.95
Baked open mushroom filled with stilton, nuts and herbs (v)	£6.95
Smoked haddock leek and prawn gratin glazed with parmesan	£7.50
Goat's cheese croquette with pistachio nuts and Cumberland sauce (v)	£5.95
Tomato and basil soup with herb croutons	£4.95
Black pudding topped with poached egg on duck liver enriched sauce	£8.50

Main Courses

Welsh (6oz) fillet steak on Portobello mushroom with green peppercorn or red wine sauce ..	£22.95
Grilled fillet of hake with garlic butter	£16.50
Beef Bourguignon - Slow braised beef in red wine with garlic, mushrooms and bacon ..	£14.50
Roast rack of Welsh lamb with herb crust and pesto jus	£20.95
Marinated breast of duck in ginger & soy on a port & orange sauce	£18.50
Three bean vegetable curry with mango chutney rice and yoghurt (v)	£10.50
Slow roast belly pork with sweet and sour shallot and apple sauce	£14.95
Pan fried lamb's liver with bacon and a Dijon mustard and cream sauce	£13.95
Pan fried fillet of sea bass on samphire with leeks in cream	£17.50

All served with bread, potatoes of the day and mixed vegetables

Please advise a member of staff of any food allergies prior to ordering
Parties of 8 or over are subject to a 10% service charge