

## Starters

French Onion Soup with greyere crouton <b>v</b>	£8.65
King Prawns sautéed in shallots, garlic and white wine	£10.75
Pan Fried Scallops with pea purée, micro salad, balsamic reduction and parsnip crisps	£11.95
Pork Belly and Black Pudding Terrine with mild mustard, apple compote and crackling	£8.25
Potato Gnocchi with oxtail and vegetable ragu and grated pecorino	£7.75
Goats Cheese & Beetroot Salad with sun blushed tomatoes, walnuts & a lemon & honey dressing <b>v</b>	£7.95
Roasted Pumpkin Risotto with sun blushed tomatoes, chestnuts and mascarpone <b>v</b>	£7.95
<b>Served as a main course</b>	<b>£14.75</b>

## Main Course

Pan Roasted Halibut Fillet with bubble & squeak, tender stem broccoli and black olive tapenade	£19.25
Salmon En Croute with spring onion mashed potato and a watercress and white wine sauce	£16.95
Smoked Haddock Fishcake with spinach, soft poached egg and a wholegrain mustard cream sauce	£16.95
Welsh Lamb Cutlets with gratin potato, minted carrots and rosemary jus	£19.75
Confit Duck Leg with braised red cabbage, mashed potato and red wine jus	£16.45
Chargrilled Rib-Eye Steak with truffle butter, French fries and mixed leaf salad	£24.95
Pan Fried Halloumi with Mediterranean vegetables, spinach, mushroom, black olive pesto and tomato relish <b>v</b>	£14.65
<b>Served as a starter course</b>	<b>£7.65</b>

## Side Orders

French fries	£3.95	Mixed vegetables	£3.95
Mashed potato	£3.95	Mixed salad	£3.95
Wilted spinach	£3.95		

## Desserts

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.95
Sticky Toffee Pudding with white chocolate ice cream	£6.45
Baileys and Chocolate Panna Cotta with a coffee sauce	£6.45
Strawberry Cheesecake	£6.45
Apple and Christmas Pudding Crumble with custard	£6.45
Trio of Sorbets (Mango, Lemon & Raspberry)	£6.45
Selection of Cheeses with celery, grapes, fig marmalade and water biscuits	£8.95

*If you have any allergies or dietary requirements please let your server know*

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