

dinner

30.10 // 6pm - 8.30pm

Nibbles

Bread & Oils (V / Ve)... £4.50
Grilled Pitta & Hummus (V / Ve)... £4
Smoked Mixed Nuts (V / Ve / GF)... £3

Starters

Panko & Bacon Crumb Brie
Winter Spiced Cranberry Relish... £7

Caesar Salad
Chargrilled Chicken, Baby Gem, Toasted Croutes, Anchovies, Parmesan... £8

Crab & Salmon Tian (GF)
Celeriac Remoulade, Tomato Concassé, Balsamic Glaze... £9

Soup of the Day
Accompaniments to Match the Day's Choice... £5

Roasted Ratatouille Terrine (V / Ve)
House Chutney, Bread Thins... £6

Mains

Pan Fried Breast of Chicken (GF)
Celeriac Pommes Anna, Buttered Tenderstem, Leek, Pea & Lardon Sauce... £13

Game Steamed Suet Pudding
Wholegrain Mustard Mash, Baby Roasted Turnips, Red Wine Jus... £15

Herb Crusted Cod Loin (GF)
Braised Lentils, Roasted Fennel, Tomato & Basil Salsa... £15

Roasted Butternut Squash & Thyme Risotto (V / Ve / GF)
Rocket & Balsamic Salad, Baked Baby Beets... £12

Chargrilled Steak // Ribeye or Sirloin (GF)
Grilled Asparagus, Pommes Pont Neuf... £22

Add a Steak Sauce: Béarnaise... £2, Shropshire Blue... £2.50, Madeira... £2.50, Green Peppercorn... £2

Sides

Skin on Fries (V / Ve / GF)... £3
Sweet Potato Fries (V / Ve / GF)... £3.50
Buttered Carrots (V / GF)... £3
Steamed Tenderstem (V / Ve / GF)... £3
Onion Rings (V)... £3
Halloumi Fries (V / GF)... £4.50
Braised Red Cabbage (V / Ve / GF)... £3
Cauliflower Cheese (V)... £3

dessert

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Apple & Blackberry Crumble (V)

Ginger & Cinnamon Topping, Custard... £6

Pear Tart (V)

Salted Caramel Ice Cream... £6

Lemon & Lime Cheesecake (V)

Mint Biscuit Base... £6

Autumn Fruit Terrine (V / Ve / GF)

Chilled Orange Rice Pudding... £6

Welsh Cheese Board (V)

Perl Las, Perl Wen & Black Bomber, Celery, Grapes, Chutney, Oat Biscuits... £8

Add a Dessert Wine: Half Bottle, Toro De Piedra Sauvignon, Chile... £16

Tea, Coffee & Petit Four

Americano... £2.30

Cappuccino... £2.50

Latte... £2.50

Espresso... £2.20

Double Espresso... £2.80

Hot Chocolate... £2.50

English Breakfast Tea... £2

Earl Grey... £2

Darjeeling... £2

Peppermint Tea... £2

Green Tea... £2

Strawberry & Raspberry Fruit Tea... £2

Blackcurrant & Blueberry Fruit Tea... £2

All hot drinks are accompanied by petit four

After Dinner Drinks

Martell V.S. Cognac, 25ml... £4

Taylor's Late Bottled Vintage Port, 50ml... £4.60

Taylor's 10-Year-Old Tawny Port, 50ml... £5.40

Lagavulin 16-Year-Old Single Malt, 25ml... £4.60

Oban 14-Year-Old Single Malt, 25ml... £4.30

Talisker 10-Year-Old Single Malt, 25ml... £4.30

Food Allergen Information

V Suitable for Vegetarians... Ve Suitable for Vegans... GF This Dish is Gluten Free