

1 COURSE £15 2 COURSE £20 3 COURSE £25

Thai carrot & coconut soup with crispy croutons and coriander crème fraiche.

Chicken parfait with toasted brioche, house chutney and savoy granola.

Smoked haddock chowder with welsh rarebit and dill oil.

Spinach, perl wen and red onion marmalade spring roll with red pepper coulis and crispy noodles.

Duck rilette, red wine poached pears, fried duck egg and pickled mushrooms.

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24hour brisket of local beef served with duck fat potatoes, whipped potato, yorkshire pudding and seasonal vegetables.

Roast leg of lamb served with duck fat potatoes, whipped potato, yorkshire pudding and seasonal vegetables.

Roast rack of pork with duck fat potatoes, yorkshire pudding, mini toffee apple, apple puree and crackling.

Baked salmon fillet with potato and saffron puree, sprouting broccoli, white wine and chive sauce.

Butter roast cauliflower steak with spring onion and gran levanto risotto and smoked raisins.

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Sticky toffee pudding served with toffee sauce and vanilla icecream.

Chocolate orange sundae with a chocolate shard and caramilised orange.

Selection of welsh icecream.

Cheese Board £2.50 supplement.

Berry mousse with brandy snap, raspberry sauce and crushed meringue.