

STARTERS

Soup of the Day

Served with spiced croutons.

Hafod Cheese and Leek Pate

Onion chutney and beetroot coulis served on a toasted brioche.

Suggested wine pairing – 4. Paparuda Rose

Salmon Tian

Poached salmon mixed with cream cheese, tarragon and lemon zest served with orange segment and sweet chilli sauce.

Suggested wine pairing – 9. Alto Los Romeros Gewurztraminer

Black Pudding Stack

Black pudding served on top of mashed potato and a poached egg, with wholegrain mustard sauce. (GF)

Suggested wine pairing – 21. Tons de Duorum

Potato and Red Onion Tart

Potato and red onion tart with red pepper, sun dried tomatoes and red onion served with mediterranean salsa.

Suggested wine pairing – 12. Macon - Villages

Beer Battered Cod Goujons

Served with garlic and parsley aioli dressed salad garnish.

Suggested wine pairing - 2. Paparuda Pinot Grigio

Beetroot, Walnut and Avocado Salad

Beetroot, roast Walnut and Avocado served on a balsamic glazed salad.

Suggested wine pairing – 13. Churton Sauvignon Blanc

Chilli King Prawns

Pan fried Chilli King Prawns with crusty bread served with garlic, ginger, chilli and a white wine cream sauce.

Suggested wine pairing – 9. Alto Los Romeros Gewurztraminer

MAINS

Beef and Guinness Pie

Served with a mix of vegetables and Chips.

Chicken Ballotine with Goats Cheese

Chicken ballotine stuffed with Goat's cheese and red pepper served with crush potato, sage sauce, vegetable and honey roasted walnuts.

Suggested wine pairing – 12. Macon - Villages

Pork Tenderloin Stuffed with Black Pudding

Pork tenderloin stuffed with black pudding served with savoy cabbage, dauphinoise potatoes, seasonal vegetables, apple segments and Welsh mustard sauce.

Suggested wine pairing – 10. Domane Baumgartner Gruner Veltliner

Braised Shoulder of Lamb

Braised shoulder of lamb served with creamed mash potato, mix of vegetables, Mint pea puree, Crispy parsnip and a red wine reduction.

Suggested wine pairing – 23. Alto del Obre Reserva, Rioja

Pan Fried Cod Fillet

Pan fried Cod Fillet served with coconut risotto on a bed of Pea, mix vegetables, confit cherry tomatoes and fish curry sauce.

Brisket of Beef

Slow cooked and shredded brisket of beef served with dauphinoise potato, minced beef and leek pasty, Chantenay carrots, horseradish, Madeira jus and a quinal of cream cheese.

Suggested wine pairing – 24. Chateau Montaignillon

Wild Mushroom Risotto

Wild mushroom served with a creamy risotto, parmesan glaze and a soft poached egg.(GF)

Suggested wine pairing – 12. Macon – Villages

DESSERTS

Sticky Toffee Pudding

Served with toffee sauce and vanilla ice cream.

Cherry Bakewell Tart

Served with vanilla ice cream and a raspberry coulis.

Chocolate Fondant

Warm chocolate fondant served with chocolate sauce and chocolate ice cream.

Red Berry Pavlova

Meringue served with fresh strawberries, whipped cream, and berry coulis (GF)

Merlin Baked Cheesecake

Served with vanilla ice cream and berry coulis.

Ice Cream

Choice of vanilla, strawberry, or chocolate.

Selection of cheeses

Savoury biscuits, house chutney

1 Course - £22

2 Courses - £30

3 Courses - £38

VEGAN / VEGETARIAN MENU

STARTERS

Tian of Avocado and Tomato V / GF

With Balsamic glaze

Moroccan Falafel V

With hummus and pitta bread

MAINS

Vegetable Wellington

With butternut squash, mixed vegetables and sauté mushrooms, wrapped in puff pastry and served with mash potato, broccoli, green beans and a vegetable jus.

Vegetable Sheperd Pie

Served with seasonal vegetables and chips

DESSERTS

Salted Caramel Tart

Served with chocolate ice cream and strawberry coulis

Vegan Lemon Tart

Served with vanilla ice cream and blueberry coulis