

STARTERS

Soup of the Day

Served with spiced croutons.

Hafod Cheese and Leek Pate

Onion chutney and beetroot coulis served on a toasted brioche.

Black Pudding Stack

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

Beer Battered Cod Goujons

Served with garlic and parsley aioli dressed salad garnish.

Beetroot, Walnut and Avocado Salad

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

Chilli King Prawns

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

MAINS

Pan-Fried Chicken

with mash potatoes, seasonal vegetables and Mushroom Sauce

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.

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.

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 quinol of cream cheese.

Wild Mushroom Risotto

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

DESSERTS

Sticky Toffee Pudding

Served with toffee sauce and vanilla ice cream.

Cherry Bakewell Tart

Served with vanilla ice cream and a raspberry coulis.

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 - GF

With Balsamic glaze

Moroccan Falafel

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