



Homemade Bread and Butter with
own marinated olives, aged balsamic vinegar and olive oil £5.95

Starters

Chef's homemade soup of the day, home made bread and butter	£5.95
Wild mushroom and sun dried tomato cocotte baked with goats cheese and truffle oil	£6.50
Moules Marinière in white wine, shallots, garlic, parsley and cream with home made bread and butter	£7.00
Laver bread cake with smoked bacon, garlic and cockles	£7.50
Smoked duck with asparagus, purée asparagus, apple crisp, bacon crumbs, micro herbs and a raspberry and walnut oil dressing	£8.50
Carpaccio of beef fillet with Parmesan cheese, dressed rocket salad and cracked pepper and served with home made sour dough bread and butter	£9.50

Main

Pan roasted suprême of chicken, with girolles, smoked bacon, butter bean pureé, Parisienne potato and red wine sauce	£17.50
Poached fillet of lemon sole with pickled silver onions, sweet and sour pickled beetroot, saffron potatoes and beurre blanc	£18.50
Char grilled sirloin of veal with cauliflower purée, roasted garlic and tarragon cream sauce, triple cooked chips	£24.50
Saddle of Brecon venison, Welsh black pudding, sweet and sour braised red cabbage, croquette potato and a redcurrant jelly and juniper cream sauce	£25.50
'Trio of Beef', (red wine braised oxtail, blade of beef, fillet of beef with herb butter) parsnip purée, Dauphinoise potato	£28.00
Chick pea falafel, lightly curried cream sauce, cucumber raita and coriander rice (v)	£15.50

Our dishes are cooked by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you.

Please inform a member of staff if you have any food allergies or intolerances.

We will be happy to discuss suitable options with you

Gratuities at your discretion and are shared equally among all our staff.

5% of credit card gratuities is retained to cover facility costs.

For tables of 8 and over a discretionary 10% gratuity will be added to the bill.

<i>Sides</i>	Selection of garden vegetables	£3.50	Mash potato	£3.00
	Triple cooked chips	£4.50	Buttered new potatoes	£4.00
	House salad	£4.00		

Desserts All at £7.00

Vanilla rice pudding with fresh raspberry compote

Hot sticky toffee pudding with butter toffee sauce and vanilla ice cream

Lemon scented bread and butter pudding with a whisky and orange marmalade ice cream
(please allow 15 to 20 minutes)

Chocolate and almond praline tart with almond praline ice cream and raspberries

Taster of our puddings - whatever comes on the plate??????

Apple strudel with fresh custard (please allow 15 to 20 minutes)

Selection of three scoops of homemade ice creams and sorbets

The Cheese Course

Selection of Artisan Welsh and Border cheeses with homemade chutneys and Zwieback (crisp bread)

Selection of three cheeses	£9.90
Extra portion of cheese	£3.00 each portion
Extra portion of Zwieback and biscuits	£2.00

Freshly brewed coffee or tea with homemade chocolate truffles £3.25

A selection of liqueur coffees available

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