

# Early Dinner menu

## Starter

Home-made soup of the day with home-baked bread

Chicken liver parfait, with toasted brioche and red onion marmalade

Grilled tandoori chicken on a Thai herb salad with roasted peanuts and chickpeas, mint yogurt dressing and spiced crispy red onion

Seafood and smoked salmon salad with cucumber and crème fraiche dressing

Barbeque belly pork with feta, beetroot, sun-blush tomato and rocket salad with a Singapore style dressing

Crispy oriental beef with chili jam on cucumber, red pepper and mixed leaf salad with 'mojito' dressing

Warm goats cheese on chargrilled crumpet with mustard dressing, beetroot, cherry tomato and apple salad

'Paella style' risotto with a stir-fry of chicken, chorizo, squid, prawns, tomatoes, garlic, parsley and samphire with paprika oil and rocket

Bruschetta of sautéed mushrooms and ratatouille with basil pesto, mozzarella and rocket

## Main course

**6oz** Sirloin steak with 'real' chips a choice of creamy peppercorn sauce, grain mustard sauce or garlic and herb butter

Tandoori roasted chicken leg on stir fried Asian vegetables in a red Thai sauce

Chargrilled pork loin steak on bubble and squeak with grain mustard sauce

Lamb shoulder on buttery mash with confit of parsnips and a mint and redcurrant sauce

Seafood risotto with lemon, sweet potato and samphire with parmesan shavings

Wok fried noodles and vegetables with oriental spices and chili sauce

Crispy beer battered cod with home-made chips, mushy peas and tartare sauce

'Pasta of the day'

## Dessert

Raspberry and strawberry Pavlova with lemon curd ice cream

Warm bread and butter pudding with rum toffee sauce

Dark chocolate brownie with butterscotch sauce and vanilla ice cream

Warm chocolate pot with fresh strawberries, marshmallows and Spanish Churros

Baileys Tiramisu

Baked white chocolate, orange and passion fruit cheesecake with mixed berry compote

Selection of welsh and continental cheeses with red onion marmalade and biscuits

## Sides

Flavored breads marinated and herbed olives & balsamic dipping sauce with parmesan chunks £5.95

Warm organic French bread £1.95 / Grilled garlic ciabatta bread £2.95 with cheese £3.50

Home-made chips £3.50 / Buttered new potatoes £3.50 / Mash of the day £3.50 / Dauphinoise potato £3.50 / Bubble and squeak £3.50

Sautéed green vegetables £3.50 / Roast Mediterranean vegetables £3.50 / Garlic mushrooms £3.50 / Roasted root vegetables £3.50

Rocket and parmesan salad £3.95 / Balsamic Mixed salad £3.95 / Tomato & mozzarella salad £3.95 / Greek feta salad £3.95

**Tuesday to Thursday between 5pm and 7pm (Friday 5pm until 6.30pm)**

**2 courses £16.95 / 3 courses £19.95**

**Includes a 125ml glass of white, rose or red wine or selected soft drink**

**(Please note that the complementary drink will not apply to parties over 20 people)**