

Wine and Dine!

**Tuesday to Saturday from 12noon till 3.00pm 2 courses £12.99 / 3 courses £15.99
Includes a 125ml glass of white or red wine or selected soft drink**

Starters

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

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

with a choice of creamy peppercorn sauce, grain mustard or garlic and herb butter

Braised chicken leg with roast Mediterranean vegetables and sweet potato with a red wine, lentil and thyme sauce

Chargrilled pork loin steak on bubble and squeak mushroom chasseur 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

Please ask for our 'pasta of the day'

Desserts

Raspberry and strawberry Pavlova with lemon curd ice cream

Warm bread and butter pudding with rum toffee sauce

Dark chocolate parfait with strawberry salad and Jaffa-cake 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

Vanilla and Lemon Posset with Limoncello liqueur and homemade biscuits

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

Side orders

Warm organic French bread £1.95 / Grilled garlic and parsley ciabatta bread £2.95

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

Home-made chips £2.95 / Buttered new potatoes £2.95 / Mash of the day £2.95

Garlic mushrooms £2.95 / Roast Mediterranean vegetables £2.95 / Sautéed green vegetables £2.95

Rocket and parmesan salad £3.50