

# Dinner Menu

## Starter

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

Grilled tandoori chicken on a Thai herb salad  
with roasted peanuts and chickpeas and mint yogurt dressing

Barbecue belly pork & black pudding with beetroot, apple & rocket and a Singapore dressing

Seafood and smoked salmon salad with cucumber and crème fraiche dressing

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

Thai style salmon fishcake with zesty mixed leaves, smoked tomato and chili dip

Bruschetta of garlic mushrooms with rocket and pesto

## Main course

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

Slow braised chicken coq au vin style on buttery potato & parsnip mash

Chargrilled pork loin steak on dauphinoise potato with a choice of chasseur or mustard cream sauce

Smoked salmon, prawn and cod risotto with lemon, peas, samphire and parmesan

Stir fry of oriental noodles & vegetables with chili, garlic & Thai sauce  
*with an option of adding crispy beef or chicken for a £2.99 surcharge*

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

Seared Lamb steak (served pink) on bubble and squeak with roasted root vegetables  
and a red wine, mint and red currant jelly sauce

## *'Pasta of the day'*

## Dessert

Raspberry and strawberry pavlova with lemon curd ice cream

Warm bread and butter pudding with rum toffee sauce

Warm chocolate pot with fresh strawberries, marshmallows

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

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

Baileys Tiramisu, layered sponge cake soaked in baileys with coffee

Apple, sultana and sticky toffee crumble with butterscotch sauce and marmalade ice cream

## 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 / Dauphinoise potato £3.50

Sautéed green vegetables £3.50 / Roast Mediterranean vegetables £3.50

Garlic mushrooms £3.50 / Rocket and parmesan salad £3.95

Balsamic Mixed salad £3.95 / Greek feta salad £3.95

**2 courses £19.95 / 3 courses £22.95**

Tuesday to Saturday from 3:30pm – 9:30pm

All our dishes contain allergens, if you have any allergies, then please ask a member of our team for information.