

Specials

Starters

Tempura of King Prawns & Spiced Haddock Fillets

With chilli jam, roast peppers and cucumber salad with mojito dressing - £9.95

Spiced Goat Cheese Fritters

with sweet potato and red onion with beetroot puree, apple, pickled walnut and rocket - £6.95

Spanish Style King Prawns

With chili, garlic, roast red peppers, tomato and paprika with a tangy citrus rocket salad and chargrilled ciabatta
£9.95

Caramelized Warm Shredded Duck

On sesame wafer with feta cheese, cucumber, roast tomatoes, rocket salad sweet and sour palm sugar and balsamic dressing - £7.95

Bang Bang Chicken Salad

Crispy bang bang chicken on thai herb salad with radish, cucumber, spring onion and sesame - £7.95

Main Course

Roast Rump of Lamb

On dauphinoise potatoes, honey roasted root vegetables, red currant, mint and red wine sauce - £17.95

Slow Braised and Chargrilled Belly Pork

On bubble and squeak with roast root vegetables and a three mustard and caramelised apple sauce - £15.95

Aubergine Ravioli

On spinach and asparagus with a sauce of tomato, roast red pepper, olives and basil - £12.95

Confit Duck

Crispy duck leg on dauphinoise potato and sauté pak choi with a sweet and sour peking duck sauce - £15.95

Baked Fillet of Salmon

With lemon herb brioche crumb on sweet potato puree, crushed new potatoes, roast fennel, asparagus and sauce vierge - £15.95

8oz Welsh Centre Cut Fillet Steak 21 Day Dry Aged

Served with twice cooked Maris Piper chips with a choice of peppercorn, chasseur sauce or garlic and herb butter £24.95

Medallions of Welsh Beef Fillet

Served on dauphinoise potatoe with stroganoff sauce - £24.95

Desserts

Sticky Toffee Pudding

With homemade vanilla ice cream & toffee sauce - £6.50

Affogato

Affogato with homemade vanilla ice cream served with hot shot of Espresso - £6.50