

FLYING ALL NIGHT

Monday-Thursday 5:30pm - 7:30pm 2 Courses £17.95 and 3 Courses £20.95

Monday-Thursday 7:30pm - 9:30pm 2 Courses £20.95 and 3 Courses £22.95

Friday-Saturday 5:30pm until 9:30pm 3 Courses £22.95

EXAMPLE MENU ONLY This menu changes everyday to ensure we use fresh produce and have new dishes on the menu. For today's menu please do not hesitate to contact us

(V) Tomato and Basil Soup

Contains: Sulphites, Celery, Gluten

Tempura Hake Goujons with Mushy Peas and Tartare Sauce

Contains: Sulphites, Celery, Gluten, Fish, Dairy

(V) Sun Dried Tomatoes Risotto with Parmesan Shavings and Basil Pesto

Contains: Sulphites, Dairy

Cajun Salmon Fishcake with Hollandaise Sauce

Contains: Egg, Fish, Gluten, Dairy

Caesar Chicken Salad (Cos Lettuce, Crispy Bacon, Caesar Dressing, Croutons and Parmesan)

Contains: Sulphites, Dairy, Gluten

Brecon Beacon Venison Sausages and smoked bacon
on Creamy Mash Potatoes with Port Wine Sauce

Contain: Dairy, Sulphites, Celery, Gluten

Corn Fed Chicken Breast with Creamy Mash and Creamy Mushrooms Sauce

Contains, Sulphites, Celery, Dairy

(V) Moroccan Vegetables Tagine with Cous Cous

Contains, Dairy, Gluten, Sulphites

Escalope of Sea Trout on a Medley of Green Vegetables with Béarnaise Sauce

Contains, Sulphites, Celery, Gluten, Dairy

Roast Rump of Lamb (Cook Pink) on Garlic Mash with Rosemary Sauce (£2.95 Supplement)

Contains: Sulphites, Dairy

***Please Choose One Dish Per Person from the
Accompaniment Menu on the Back Page***

Sticky Toffee Pudding served with Toffee Sauce and Vanilla Ice Cream

Contains: Milk, Gluten, Egg, Nuts

Forest Fruit Parfait served with Forest Fruit Compote

Contains: Egg, Milk

Chocolate Brownie served with Homemade Custard

Contains: Milk, Nuts, Dairy, Gluten

Strawberry Crème Brule served with Homemade Shortbread

Contains; Sulphites, milk, Egg, Gluten

A selection of Cheddar and Stilton served with Celery, Apple and Biscuits

Contains: Nuts, Sesame Seeds, Cereals, Soya, Celery, Milk, Gluten, Sulphites