



Early Bird September Menu 2018

Available Wednesday and Thursday Night 5.30pm-7.15pm

2 Courses - £17.95 3 Courses £20.95

Also available from 7.30pm. 2 Courses £20.95, 3 Courses £22.95

All dishes are subject to availability

WIFI CODE

J28GUEST

STARTERS

Soup of the Day

(V) Goats Cheese and Sundried Tomato
Bruschetta with Basil Pesto and Rocket

Hake Bound in Mayonnaise with Celeriac
and Apple Remoulade

Oriental Confit Duck Wrap with Hoisin
Sauce and Dressed Salad

Chicken Caesar Salad with Parmesan
Shavings and Croutons

MAINS

Cornfed Chicken Breast on Creamy Mash
Potato with a Wild Mushroom Sauce

Slow Cooked Lamb Henry on Minted New
Potatoes with a Rosemary Lamb Jus (£2.95
Supplement)

Baked Cod Fillet with a Salad of Pickled
Fennel, Chorizo, Parmesan Shavings and
Rocket

Brecon Beacons Venison Sausages on
Wholegrain Mash Potato and Onion Gravy

(V) Baked Camembert with Maple Syrup
Pecans served with a Fig and Onion Jam,
Salad Leaves and Crusty Bread

DESSERTS

Lemon Sponge served with Homemade
Custard

Dark Chocolate Panna Cotta served with
Strawberry Compote

Peanut Butter Parfait served with Caramel
Sauce

Apple and Raspberry Crumble served with
Vanilla Ice Cream

A Selection of Cheese (Stilton and Cheddar)
served with Biscuits, Celery and Apple

All Mains Dishes are Served with a Selection of your Choice of New Potatoes, Chips or Fresh Vegetables of the Day

ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

New Potatoes - £3.25

Sweet Potato Wedges - £4.50

Spinach and Leek Gratin - £4.50

Sautéed Mushrooms with Garlic or Plain Butter - £3.25

House Salad - £3.50

Garlic and Mozzarella French Stick - £3.75

Home cut Chips - £3.25

Roasted Mediterranean Vegetables - £3.75

Fresh Vegetables - £3.75

Courgette Fritters - £4.25

Creamy Potato, Garlic and Herb Crumble - £3.50

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****