

# Restaurant Menu

## To Start

### Homegrown Courgette & Rosemary Cream

Granny Smith Jelly, Fennel Leaf

### Maple Smoked Duck Breast

Chilli & Raspberry Sorbet, Wood Sorrel

### Caramelised Fig & Pant Ys Gawn Goats Cheese

Balsamic Reduction, Beetroot Puree

### Lobster, Lemon & Crème Fraiche Ravioli

Lemon Beurre Noisette, Pea Shoot Salad

### Squid Ink & Truffle Risotto

Sautéed Squid, Crispy Shallot Rings

## Mains

### Char-Grilled 8oz Fillet of Beef

Portobello Pithivier, Braised Cavolo Nero, Bordelaise Sauce  
(Supplement £6)

### Pan Roasted Pork Tenderloin

Colcannon Potato, Black Pudding, Whole-Grain Mustard Cream

### Seared Rump of Lamb

Beetroot Dauphinoise, Assiette Of Beetroot

### Darne Of Stone Bass

Tomato & Vodka Ragout, Basil Crisp, Roasted Vine Tomatoes

### Pecorino Gnocchi Sheets

Wild Mushroom & Shallot Fricassé, Tarragon Nagé

## To Compliment

Carrot & Star Anise Compote

Pommes Anna

Rosemary Polenta Chips

Triple Cooked Chips

*£5.00 Per Dish*



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# Childrens Menu

## Starters

Half Portion of Adults Starter

**Melon (V)**

## Mains

**Salmon**

New potatoes and green beans

**Lightly Battered Fish Goujon**

Curly fries and baked beans \*

**Hamburger**

With or without cheese, fries and coleslaw

**Sausages**

Fries and beans \*

**Chicken Nuggets**

Salad and fries \*

**Cheese and Tomato Pizza (V)**

or

**Ham and Tomato Pizza**

\* Mashed potato and peas also available

## Desserts

**Fresh Fruit Salad**

**Banana Split with Chocolate**

**Homemade Ice Cream**

**1 Course - £5.95**

**2 Course - £10.50**

**3 Courses - £15.00**

(V) Dishes are suitable for vegetarians

For full allergen advice and special dietary requirements, please ask a member of staff



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## APERITIFS (50ml)

**Martini Rosso**  
£3.25

**Martini Bianco**  
£3.25

**Martini Extra Dry**  
£3.25

**Dunonet**  
£3.65

**Cinzano**  
£4.00

**Lilet Blanc Vermont**  
£4.00

**Amontillado Sherry**  
£4.55

**Harvey's Bristol Cream Sherry**  
£4.55

**Tio Pepe**  
£4.95

## BRANDY (25ml)

**Courvoisier VS**  
£3.95

**Hennessy VS**  
£6.65

**Hennessy XO**  
£75.00

## PORTS (50ml)

**Grahams Fine Ruby**  
£4.50

**Grahams LBV**  
£5.95

**Grahams Malvedos Vintage**  
£9.95

**White Grahams Fine Port**  
£3.65

A wide range of **Whiskies** also available at the bar

Full **Beverage Menu** available, please ask a member of staff



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## LIQUEURS (50ml)

**Cointreau**  
£3.65

**Drambuie**  
£3.85

**Grand Marnier**  
£3.95

**Baileys**  
£4.90

**Merlyn Cream Liqueur**  
£4.95

**Crème de Menthe**  
£5.00

**Tia Maria**  
£6.65

## DESSERT WINES (50ml)

**Chateau Des Mailles**  
£5.85

**Rhona Muscadet**  
£5.85

**Hidalgo La Gitana Manzarilla**  
£6.35

**Haut Gleon Carthagene Rouge**  
£7.10

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**Grahams Fine Ruby**  
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**Grahams LBV**  
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**Grahams Malvedos Vintage**  
£9.95

**White Grahams Fine Port**  
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## TEAS & COFFEES

**Espresso**  
£1.75

**Small Pot of Tea**  
£2.30

**Small Pot of Herbal Tea**  
£2.55

**Small Pot of Coffee**  
£3.00

**Small Caffetiere**  
£6.00

**Coffee Liqueur**  
(Jamesson, Penderyn, Disaronno,  
Tia Maria, Baileys, Rum)  
£8.00

**Americano**  
£3.00

**Cappuccino**  
£3.65

**Latte**  
£3.50

**Hot Chocolate**  
£4.00

**Large Caffetiere**  
£12.00

**Floater Coffee**  
£4.00

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Full **Beverage Menu** available, please ask a member of staff



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## Soft Drinks

**Appletiser**  
£3.35

**Apple Juice** (glass)  
£2.15

**Bitter Lemon** (bottle)  
£2.15

**Cordial Orange, Lime, Blackcurrant** (glass) Orange & Pasion Fruit, Apple Mango, Apple Raspberry  
£1.00

**Cordial Elderflower** (glass)  
£1.10

**Cordial Elderflower & Fresh Lemon** (glass)  
£1.15

**Coke** (bottle)  
£2.45

**Coke Zero** (glass)  
£1.85

**Coke Zero** (pint)  
£3.70

**Coke Zero** (bottle)  
£2.45

**Diet Coke** (glass)  
£1.85

**Diet Coke** (pint)  
£3.70

**Diet Coke** (bottle)  
£2.45

**Energy Drinks** (can)  
£3.00

**Fanta Orange** (bottle)  
£2.55

**Fruit Shot Orange, Blackcurrant**  
£1.50

**Ginger Beer**  
£2.55

**Ginger Ale**  
£2.50

**Grapefruit** (glass)  
£2.15

**J2O**

Orange & Pasion Fruit, Apple Mango, Apple Raspberry  
£3.15

**Lemonade** (glass)  
£1.90

**Lemonade** (pint)  
£3.80

**Orange Juice** (bottle)  
£2.15

**Pineapple Juice** (bottle)  
£2.15

**Still Water** (330ml bottle)  
£2.00

**Sparkling Water** (330ml bottle)  
£2.00

**Soda Water** (glass)  
£0.50

**Soda Water** (pint)  
£1.00

**Tomato Juice** (bottle)  
£2.55

**Tonic Water** (bottle)  
£2.15

**Tonic Fever Tree** (bottle)  
£2.30



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## Sandwiches

*With a choice of white, brown, or gluten free bread.  
Served with fresh side salad and coleslaw*

Tuna, Red Onion & Mayonnaise  
£7.00

Roast Welsh Beef & Horseradish  
£8.00

Ham & Wholegrain Mustard  
£8.00

Cheese / Cheese & Pickle (V)  
£8.00

Egg Mayo (V)  
£7.00

## Open Sandwiches

*All sandwiches served on a home baked thyme & garlic foccacia*

Caramelized red onion marmalade, goats cheese & watercress  
£9.50

Roasted Welsh Beef, grated horseradish  
£9.50

Sun dried tomato, Parma ham & mozzarella  
£9.50

## Sandwich Platters

*A selection of wholemeal & white bread sandwiches with your choice of fillings made up  
from fresh meats, fish and cheese.*

For 2 to 3 people  
£20.00

For 4 to 5 people  
£32.50



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# Sunday Lunch

## To Start

**Sweet Potato, Chilli & Crème Fraiche Soup (V)**

**Duck Liver Parfait**

Red Onion Marmalade, Brioche

**Tomato and Mozzarella Salad (V)**

Basil Oil

**Prawn & Lobster Tian**

Lemon Crème fraiche, Pickled Cucumber

## Mains

**Roast Beef**

**Roast Lamb**

**Mushroom & Tarragon Wellington (V)**

Vegetable Gravy

**Pan Roast Salmon**

Crushed Potato, Tomato & Vodka ragout

**All Served with Seasonal Vegetables, Potatoes and  
Complimentary Gravies**

**Beef is cooked Medium Rare - Please advise of alternative  
preference**



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## **To Finish**

**Plum & Apple Crumble**

Vanilla Ice-Cream

**Baked Vanilla Cheesecake**

Mango Coulis

**Dark Chocolate & Raspberry Torte**

Raspberry Compote

**Sticky Toffee Pudding**

Salted Caramel, Clotted Cream

**Coffee and Homemade Petit Fours £3.95 pp**

**Coffee and Homemade Petit Fours £7 for two**

**2 Course - £18.50**

**3 Course - £22.50**



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Rosemary Polenta Chips

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## **To Finish**

**Chocolate Mocha Brownie**  
Peanut Butter Ice-Cream

**Cherry & White Chocolate Cheesecake**

**Sticky Toffee Pudding**  
Salted Caramel Sauce

**Selection of Ice-Cream and Sorbets**

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