

Starters

Wild mushroom & sourdough	6.20
<i>Sautéed wild mushrooms served in a thyme & garlic cream sauce, topped with Parmesan</i>	
Beetroot & goats cheese mousse	6.20
<i>Served with a beetroot & horseradish purée, basil oil & micro herbs</i>	
Homemade soup of the day	5.50
<i>Served with a cheddar & paprika beignet & crusty bread</i>	
Whole dressed crab	**7.80
<i>Served with lime & pistachio mayonnaise</i>	
Perl las cheese & caramelised onion tart	6.20
<i>Served with apple ketchup & walnuts</i>	
Moules Marinière	6.80
<i>Steamed fresh mussels in a creamy white wine sauce, served with crusty bread</i>	
Homemade ham hock & caper terrine	6.80
<i>Served with piccalilli & toasted sourdough</i>	
Pan seared king scallops	**7.80
<i>Served with cauliflower purée, pine nuts, raisins & crispy pancetta</i>	

Mains

Pan fried salmon fillet	15.50
<i>Served with pancetta & spring onion mash, dill, saffron & lemon sauce</i>	
Beer battered fresh hake	12.50
<i>Served with crispy chips, homemade tartare sauce, mushy peas & grilled lemon</i>	
Orzo pasta & goats cheese	14.50
<i>Served with chargrilled peppers, olives, artichokes & capers</i>	
12oz Ribeye steak	**21.95
<i>Served with homemade onion rings, peppercorn sauce, garlic mushroom, roasted vine tomatoes & chips</i>	
Fish & prawn gratin	14.95
<i>Fresh salmon, smoked haddock & hake served in a creamy cheese sauce, served with a panache of seasonal vegetables & cauliflower crumb</i>	
10oz Steak burger	12.50
<i>Served with gruyere cheese, pickles, tomato, cos lettuce, coleslaw & fries</i>	
Pan fried fillet of sea bass	16.95
<i>Served with celeriac & beetroot risotto, seared asparagus & basil oil</i>	
Pan-fried rump of lamb	16.95
<i>Served with dauphinoise potatoes, garlic kale, baby carrots & red wine jus</i>	

Desserts

Raspberry & vanilla crème brulee	5.95
<i>Served with a homemade shortbread</i>	
Rich & creamy chocolate pot	5.95
<i>Served with a hazelnut crumb & honeycomb ice cream</i>	
Sticky toffee pudding	5.95
<i>Served with toffee sauce & vanilla Ice cream</i>	
Homemade passion fruit cheesecake	5.95
<i>Served with fresh fruit & mango sorbet</i>	
Sour lemon tart	5.95
<i>Served with clotted cream & Italian meringue</i>	
Rhubarb & ginger crumble	5.95
<i>Served with vanilla custard</i>	
Chefs cheeseboard	**6.95
<i>A choice of welsh cheddars, blue & Brie, crackers, celery, chutney & grapes</i>	

**** For dinner, bed & breakfast a supplement charge applies-**

Starters £2.00

Mains £3.00

Desserts £1.50