



### Starters

<b>Homemade soup of the day</b>	5.50
<i>Served with Sourdough bread (V).</i>	
<b>Piri piri prawns</b>	** 6.95
<i>With a side of homemade garlic bread.</i>	
<b>Prawn Cocktail</b>	6.50
<i>Made using homemade Marie rose sauce on a bed of salad and a side of bread.</i>	
<b>Antipasto</b>	6.95
<i>Selection of cured meats served on a bed of fine cut vegetables with olives and feta cheese.</i>	
<b>Twice baked camembert</b>	6.95
<i>Sitting on a bed of mixed leaves with a side of homemade garlic bread.</i>	
<b>Smoked &amp; unsmoked salmon pate</b>	5.95
<i>With warm finger toast &amp; a mild chilli dressing.</i>	

### Mains

<b>9oz Ribeye steak</b>	**19.95
<i>Chips, garlic mushroom, grilled tomato &amp; a homemade peppercorn sauce.</i>	
<b>Homemade minted lamb pie or chicken and leek pie</b>	13.95
<i>Accompanied by chips &amp; peas.</i>	
<b>8oz beef burger with Monterey jack cheese</b>	10.95
<i>Served with chips and a side salad and a choice of either a BBQ or sweet chilli dip.</i>	
<b>Vegan burger</b>	10.95
<i>Served with chips, side salad &amp; a sweet chilli dip.</i>	
<b>Courgette spaghetti with ginger (Vegan)</b>	10.95
<i>With vegetables.</i>	
<b>Slow Cooked Rump of Lamb</b>	16.95
<i>On a bed of champ potatoes, seasonal vegetables &amp; a deep jus.</i>	
<b>Wild Peppercorn Rib of Beef</b>	15.95
<i>Madagascar peppercorn infused slices of beef, flamed in brandy, finished with cream &amp; served in a pastry basket with seasonal vegetables.</i>	
<b>Tandoori chicken</b>	15.95
<i>Dry cooked served with seared onions, wild rice, chutney &amp; minted yoghurt.</i>	
<b>Slow baked oriental fillet of salmon</b>	14.95
<i>On a bed of sweet chilli, ginger &amp; coconut stir fry.</i>	
<b>Oven baked local river trout</b>	14.95
<i>With new potatoes, seasonal vegetables &amp; a hollandaise sauce.</i>	
<b>Beer Battered Cod</b>	13.95
<i>Chips, garden peas &amp; a homemade tartare sauce.</i>	
<b>Butternut and Goat Cheese Lasagne (V)</b>	12.95
<i>With a side salad.</i>	



### Desserts

<b>Crème brûlée</b> <i>Homemade shortbread.</i>	5.95
<b>Hot sticky toffee pudding</b> <i>Your choice of fresh cream, ice cream or vanilla custard.</i>	5.95
<b>Homemade cheesecake</b> <i>Your choice of fresh cream or ice cream.</i>	5.95
<b>Eton Mess</b> <i>Loaded with fresh cream, berries and crushed meringue.</i>	5.95
<b>Fresh apple cake</b> <i>Served with fresh cream.</i>	5.95
<b>Raw Vegan chocolate Cheesecake</b> <i>Made using cashew nuts, courgette &amp; dates served with a side of fresh strawberries.</i>	5.95
<b>Chefs cheeseboard</b> <i>Welsh cheddar, blue and brie, a selection of crackers, celery, grapes &amp; a welsh tomato chutney.</i>	7.95

**\*\* For dinner bed and breakfast a supplement charge applies-**

**Starters £2.00**

**Mains £3.00**

**Desserts £1.50**

#### **Allergies and Intolerances**

Before you order, please speak to one of our staff if you would like to know any of our ingredients. All dishes are cooked in an environment containing gluten & nuts, while every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. (V) - Suitable for Vegetarians