Sample Dinner



Please ask staff for allergen advice (e.g. celery or nuts). Gluten-free dishes or dishes that can be prepared gluten free when ordering are indicated as (gf). Vegan = (v), Dairy-free =(df).

Chips are fresh, chunky, and triple-cooked to be fluffy and crisp.

Starters

Sweet potato, coconut and chilli soup served with a roll and butter (gf)	£6.50
Baked goat's cheese with spiced tomato chutney (gf)	£6.50
Ardennes pâté with warm toast	£6.50
Breaded butterflied prawns with sweet chilli dip	£6.95

Mains

Pan-fried chicken breast wrapped in bacon with a stilton cream sauce (gf)	£14.95
Shortcrust steak and red wine pie with steamed vegetables, chips or new potatoes	£14.95
Baked seabass fillet with new potatoes and vegetables (gf)	£15.95
8oz sirloin steak served with grilled tomatoes and mushrooms, chips and onion rings	£20.95
Trio of Welsh lamb cutlets with rosemary & redcurrant sauce and Dauphinoise potatoes (gf)	£18.95
Beetroot and roasted vegetable nut roast served with new potatoes and salad (gf, v)	£14.50
Mushroom, spinach and dolcelatte risotto (gf)	£13.95
Beer battered cod with chips, peas and tartare sauce (gf)	£15.95

Children's (under 10 only)

£6.95
£6.95
£6.95
£6.95
£3.50

Afters

Triple chocolate brownie with vanilla ice-cream	£6.75
Sticky stem ginger torte	£6.75
Bourbon chocolate salted caramel cheesecake (gf)	£6.75
Baked New York cheesecake (v)	£6.75
Blackcurrant and clotted cream ice cream (gf)	£6.50
Damson and sloe gin ice cream (gf)	£6.50
Coffee - Americano, cappuccino, espresso or latte	£2.75
Pot of tea	£2.50