



Starters

Smoked salmon blini with horseradish cream	£6.25
Roast parsnip soup topped with parsnip crisps	£5.65
Seared pigeon breast with oxtail hash cake and game jus	£7.95
Pressed woodland pork terrine with spiced apple puree	£6.25
Pantysgawen goats cheese with beetroot, watercress and port reduction	£5.45
Melon with champagne jelly and peach sauce	£5.25
King Prawn cocktail with homemade lemon bread	£8.95
Sequoias salad with olives and sundried tomatoes	£4.95

Mains

Breast of guinea fowl with lemon thyme mousse, wild mushrooms and game jus	£16.95
Salmon fillet with bubble and squeak and wholegrain mustard sauce	£15.95
Grilled sirloin of welsh beef with homemade chunky chips and a choice of sauces	£19.95
Tagliatelle with artichokes and pesto sauce	£13.95
Loin of venison with cauliflower cheese cake, roasted shallots and red wine jus	£24.95
Hake fillet with mashed potato and citrus braised fennel	£15.95
Fillet of welsh beef with bordelaise sauce and a cottage pie filled Yorkshire pudding	£23.95
Homemade corn-fed chicken Kiev with sweetcorn puree and fondant potato	£15.95
Shepherd's pie served with seasonal vegetables	£13.95

Sides - £2.95

New potatoes
Chips

House salad
Mushrooms

Seasonal vegetables
Onion rings





Desserts

Apple and rhubarb crumble with custard	£5.95
White chocolate and blueberry cheesecake with raspberry sauce	£6.25
Selection of welsh and continental cheeses with homemade chutney	£8.95
Pear gateaux with star anise sauce	£5.95
Chocolate Pavlova filled with chocolate mousse	£6.25
Selection of ice creams and sorbet with a choice of sauces	£5.95
Sticky toffee pudding with vanilla ice cream	£5.95
Fresh fruit salad	£4.95
Tea or Coffee with homemade chocolates	£3.95

