

## Dinner Menu

### Starter

#### **Soup of the Day**

Served with spiced croutons and crusty bread

#### **Welsh Cheese and Leek Tart**

Served on a bed of mixed leaf salad, with balsamic glaze and onion chutney

#### **Thai Fishcake**

Served with coriander and leaf salad, sweet chilli sauce and lemon wedge

#### **Black Pudding**

On top of mash potato, with a poached egg and wholegrain mustard sauce

#### **Pan fried chicken liver**

Served on a puff pastry case with wild mushroom, baby spinach and pan jus

#### **Seafood chowder**

A rich creamy fish chowder with crusty bread

#### **Tian of avocado and tomato**

with a balsamic glaze (*vegan/gluten free*)

#### **Basil Bruschetta**

Tomato, cucumber and shallots (*vegan*)

## **Main Course**

### **Shoulder of Lamb**

Slow cooked lamb shoulder wrapped in parma ham, served on a bed of wild mushroom and spinach, with fondant potato, Chantenay carrot, green beans, beetroot and start anise coulis and a rosemary and red wine jus

### **Chicken breast**

Pan fried and stuffed with mixed herbs and cheddar cheese, wrapped in parma ham, with creamed mash potatoes, green beans, red cabbage and tarragon cream sauce

### **Braised feather blade of beef**

Served with cauliflower, garlic and cream coulis, roast potato, steam broccoli, Chantenay carrots crispy parsnip and pan jus

### **Pork Tenderloin**

Served on a bed of wild mushrooms garlic and parsley, chorizo and potato stew, poached Apple, streaky smoked bacon, seasonal vegetables and a sage and cream sauce

### **Sea Bass**

Pan fried and served with Bombay potatoes, onion bhaji, a Madras cream ragout and steamed broccoli

### **Pan fried Salmon**

Served on top of thyme and lime potato cake, with steamed asparagus, tourne courgettes and a tarragon and celery cream sauce

### **Butternut Squash Risotto**

With a sage and cream sauce and served with a parmesan tuille

### **Vegan Shepherd's Pie (*vegan/gluten free*)**

Served with vegetables, carrot and swede coulis

### **Pomme Anna Roasted Mediterranean vegetables (*vegan/gluten free*)**

Spiced tomato and coriander sauce

### **From the Grill – choose your favorite...**

8oz Ribeye, or 8oz Sirloin, or 8oz Rump Steak

Served with mushrooms, tomatoes, hand cut chips and onion rings

***(Supplement of £5.00 per person applies)***

## Dessert

### **Sticky Toffee Pudding**

With butterscotch sauce and vanilla ice cream

### **Merlyn Cheesecake**

### **Treacle Tart**

Served with clotted cream

### **Apple Crumble**

Served with custard

*\*suitable for vegans when served with vegan ice cream*

### **Warm lemon drizzle cake**

Served with vanilla ice cream

### **Blackcurrant and Vanilla Mousse** *(vegan and gluten free)*

Vanilla and blackcurrant mousse on a biscuit base topped with blackcurrant compote

### **Chocolate Fudge Cake** *(vegan)*

Served with vegan chocolate and orange ice cream

### **Selection of welsh and continental cheeses**

Savory biscuits, house chutney

2 Courses £27.95

3 Courses £32.00

*Winter Warmer DBB Offer includes any 2 courses per person  
A supplement of £7.95 is applicable for any additional starter or dessert course*