

Dinner Menu

Starter

Soup of the Day

served with crusty bread and spiced croutons

Welsh cheese and leek pate

Served with pear coulis and toasted brioche

Goats cheese pannacotta

Served with cherry and balsamic vinegar reduction

Crab and Salmon Tian

Served with smoked salmon, orange segment and sweet chilli dressing

King prawn salad

Served with sweet chilli sauce, roasted cashew nut, spiced crouton and orange segments

(Also available as main course)

Chargrilled chicken salad

Served with garlic aioli sauce, mixed leaf salad

(Also available as a main course)

Greek salad

Olives, peppers, red onion, tomatoes, feta cheese and mixed leaf salad olive oil dressing

(Also available as a main course)

Main Course

Feather blade of Beef

Slow cooked and served with dauphinoise potato, celeriac coulis, wild mushroom and spinach Chantenay carrots and red wine jus

Sea Bass Nicoise

Fillet of seabass served on a bed of nicoise salad, soft boiled egg, capers and shallots dressing

Shoulder of Welsh Lamb

Slow braised and served on a bed of creamy mash potato, with baby spinach, glazed beetroot, green beans and port jus

Pan fried chicken breast

Marinated in orange zest, garlic and mixed herbs, served with mash potato, vegetable and mushroom cream sauce

Pork tenderloin

Marinated in cider, lime and oregano, served on a bed of savoy cabbage, crispy bacon, chorizo boulangere potato, parsnip coulis and cream cider sauce

Pan fried Salmon

Served on a bed of crushed potatoes with capers, turned courgette, lemon broccoli with a creamy Cajun sauce

Vegetarian Lasagne with spinach and ricotta cheese

Served with vegetable and spiced tomato sauce

Wild Mushroom Tagliatelle

Served with a rich vermouth and cream sauce with parmesan shavings

All above dishes served with chef's choice of vegetables

From the Grill – choose your favourite....

8oz Ribeye Steak
8oz Rump Steak
8oz Sirloin Steak

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

Dessert

Apple Bakewell tart

Served with vanilla ice cream and strawberry coulis

Goosey Chocolate Brownie

Served with chocolate ice cream, strawberry coulis and chocolate tuille

Bread and butter pudding

Served with vanilla ice cream, vanilla tuille and custard coulis

Plum tart

Spice plum crumble tart served with creme anglaise

Glazed Sicilian Lemon Tart

Served with raspberry sorbet, raspberry coulis and vanilla tuille

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 £8.95 is applicable for any additional starter or dessert course.*