

## Dinner Menu

### Starter

**Soup of the Day**

served with herb croutons and crusty bread

**Breast of Wood Pidgeon**

Pan seared and served on a thyme potato  
roasted with a cherry and Madeira jus

**Assiette of Salmon**

Poached salmon and apple timbale, beetroot gravadlax,  
smoked salmon roulade with dill cream cheese

**Chilli King Prawns**

Pan fried and served with white wine and cream  
chilli sauce, sugar snaps and crusty bread

**Ham Hock Terrine**

With smoked pear and carrot and served with  
apple coulis, toasted brioche and Halen Mon tuille

**Cheddar cheese, ham and peppered quiche**

Served with toasted brioche, carrot and  
celery salad and honey and mustard dressing

**Pork Belly**

Slow cooked in cider with black pudding, served with an apple  
fritter and crispy streaky bacon and red wine reduction

## **Main Course**

### **Hake fillet**

Pan roasted wrapped in cured ham, served with Welsh mustard potatoes, fine asparagus, turned courgettes and lobster bisque

### **Goats cheese, spinach and mushroom ravioli**

Homemade ravioli served with basil and pine nut pesto

### **Pork tenderloin roll**

Sautéed mushrooms, onion garlic and parsley, wrapped in tenderloin, served with savoy cabbage and bacon parcel, Y Fenny fondant potato, spaghetti of carrot and apple cider cream

### **King Prawn Tagliatelle pasta**

Tossed with sugar snap peas and coconut and lime cream, served with pea shoots and parmesan shaving

### **Leg of Welsh lamb**

Marinated with rosemary, lemon and garlic and served with beetroot, broad beans, mint puree, crushed potatoes and redcurrant jus

### **Corn fed Chicken breast**

Served in a top of creamy mash potatoes with green beans, red cabbage compote and mushroom and cream sauce

### **Pan fried Salmon**

Pan fried salmon served on a bed of smoked haddock risotto and lemon cream dill sauce

*All dishes served with chef's choice of vegetables*

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

10oz Ribeye Steak

10oz Rump Steak

10oz Sirloin Steak

Served with mushrooms, cherry tomatoes, hand cut chips or new potatoes, salad and garden peas.

## **Dessert**

**Apple and cinnamon bake**

Vanilla ice cream

**Salted caramel and pistachio brownie**

Chocolate ice-cream

**Summer berry pavlova**

Minted crème fraiche

**Baked vanilla cheesecake**

Vanilla ice-cream

**Caramel Panacotta**

Mixed berry jelly and shortbread biscuit

**Selection of welsh and continental cheeses**

Savory biscuits, house chutney

**2 Courses £27.95**

**3 Courses £32.00**