



Menu

Starters

Soup of the day, bread roll

Ham Hock Terrine, mustard seed mayonnaise, burnt apple puree

Confit of Salmon, whipped horseradish, beetroot slaw, lemon rye bread

Creamy Garlic Mushrooms, thyme toasted sourdough, herb oil

Main

Pan Fried Minute Steak, fries, Café de Paris butter, tomato

Escalope of Salmon, Welsh cheese rarebit, leek mash, red pepper coulis

Butternut Squash & Caramelised Onion Tart, red onion chutney, artichoke salad

Welsh Cheese & Leek Risotto, toasted sourdough, basil dressing (vegan option available)

Mini Fish & Chips, mushy peas, tartare sauce

Dessert

Lemon Meringue Roulade

Mini Eaton Mess

Chocolate Brownie

Sundae Duo of Ice Cream/Sorbet

1 Course £15

2 Course £20

3 Course £23

Please inform us of any dietary requirements on booking, we cannot guarantee a nut free environment