

Starters

Soup of the day served with crusty bread - 6 **V VE GF**

Sautéed garlic chestnut mushroom in cream sauce with bread toasted - 7 **V GF**

Classic prawn cocktail with brown bread & marie-rose sauce - 8 **GF**

Chicken Liver Pate with onion marmalade & toasted ciabatta - 7 **GF**

Mediterranean vegetable ragu bruschetta & pecorino cheese - 7 **V VE**

Mains

Welsh roast beef (cooked medium rare) with Yorkshire pudding - 16

Smoked bacon & chicken ballotine with sage & onion stuffing - 15

Roast salmon fillet with shrimp lemon garlic cream sauce - 18

Roast leg of pork with crackling and angostura bitters apple sauce - 16

Oven baked nut roast with red pepper chutney - 14 **VE V**

All main courses served with vegetables, roast potatoes & gravy (or Gluten Free Gravy)

Sweets

Apple & blackberry crumble served with custard or cream - 7 **V**

Waffle topped with Nutella, wild berries and chocolate sauce - 7 **V**

Tipsy fruit & sponge trifle - 7 **V**

Vegan Brownie with vanilla ice cream - 7 **V VE GF**

Cheeseboard served with celery, apple chutney & crackers - 11

Selection of ice creams - 7

Kids

Beef Burger £7
With cheese and fries.

Spaghetti Chicken £7
Creamy spaghetti pasta served with/without cheese

Chicken Nuggets £7
Served with fries & beans

Mini Roast Beef or Pork £7.5
A mini roast dinner from the adult's beef or pork