

Spring Menu

*** (V) Sweet potato & pimento soup with locally baked fresh bread*
£4.25

Terrine of smoked chicken & bacon with apple & apricot relish.
£5.75

*** (V) Homemade houmous with olives and toasted olive focaccia.*
£4.95

** Baked goats cheese, wrapped in prosciutto with fresh rocket leaves.*
£5.95

** (V) Blue cheese, spring onion & walnut pate served with wholemeal toast & balsamic, red onion chutney.*
£5.25

** Beer battered salmon fingers with a rustic tartare sauce.*
£5.95

** Breast of chicken stuffed with cream cheese & leeks, with a creamy white wine & mushroom sauce.*
£10.95

** Fillet of welsh black Beef with a rich port & walnut sauce, topped with grilled Stilton cheese.*
£15.95

** Cod fillet, lightly grilled and served on a bed of wilted baby spinach & creamed potatoes, finished with a lime & caper butter.*
£12.95

(V) Spinach, wild mushroom & Herefordshire blue cheese shrouded in light filo pastry with a rustic tomato sauce.
£10.75

*** Shank of Locally reared Lamb, with mint crushed potatoes & a red wine jus.*
£12.95

** Locally reared Welsh venison casserole flavoured with rosemary & juniper with buttery sweet potato mash.*
£12.95

(V) Creamy cajun spiced tagliatelle with sun blushed tomatoes, leeks and wild mushrooms finished with toasted almonds.
£10.75

All Meals are served with Vegetables or Salad.. / Sautéed or new potatoes

*** All meals may contain traces of nuts***

**Wheat free (without bread accompaniments)*

** Dairy Free*