



Dinner Menu

To Begin:

Homemade Bread, Olives with Olive Oil & Balsamic

Each	£2.95
Share	£4.95

Starters:

Homemade Soup of the Day

Classic Prawn Cocktail, Marie Rose Sauce & Bloomer Bread

Chicken Liver Pate, Red Onion Chutney & Crostini

Wild Mushroom Arancini, Mushroom Ketchup & Mushroom Consomme **(V)**

Southern Fried Chicken Strips, Red Hot Sauce & Blue Cheese Sauce

Mains:

Roast Aubergine Stuffed with Ratatouille, Parmentier Potatoes & Curly Kale **(V)**

Herb Crusted Rump of Lamb, Fondant Potato, Pea Puree and a Red Wine Jus

Beer Battered Fish, Chips and Mushy Peas

Cajun Blackened Chicken, Chips, Tomato, Mushroom & Red Onion

Grilled Pork Steak, Chips, Tomato, Mushroom & Red Onion

Grilled 10oz Sirloin Steak, Chips, Tomato, Mushroom & Red Onion *(Supplement £7.50)*

Desserts:

Lemon Tart with Berry Compote

Sticky Toffee Pudding with Vanilla Ice Cream

Chocolate Brownie with Vanilla Ice Cream

Strawberry Cheesecake with Chantilly Cream

Selection of Welsh Cheeses with Celery, Grapes & Crackers *(Supplement £3.50)*

***Two Courses inclusive in overnight package
Extra Course £5.95***