



Dinner Table D'Hôte Menu

Starters

Smoked Chicken, Sweetcorn & Saffron Risotto

Yellow Courgette & Parmesan Soup with Smoked Back Bacon

Caesar Salad with Avocado and Shrimp

Main Course

*Grilled Corn-Fed Chicken Breast with an Asparagus Ravioli and a
Wild Mushroom & Spinach Ragout*

Fish Special

Brie & Bacon Burger with Caramelised Onions and Chips

Roasted Vegetable & Gruyère Cheese "Croque Madame" Style, with a Fried Duck Egg

Dessert

Dessert Of The Day

Selection of Homemade Ice Creams

Warm Chocolate Truffle & Almond Tart with a Coffee Anglaise

Menu Price:

2 Courses: £16.95

3 Courses: £19.95

HEAD CHEF: SAM THOMAS

*This menu has been produced using wherever possible locally sourced ingredients
Please inform the Restaurant Manager of any food allergies or intolerances*

À la carte Menu

Starters

<i>Grilled Asparagus with Poached Egg, Smoked Salmon and a Hollandaise Sauce</i>	£6.95
<i>Seared Isle of Skye Scallops with Spinach and a Chorizo & Red Pepper Velouté Sauce</i>	£7.95
<i>Tagliatelle with Lobster, Basil & Tomato</i>	£8.95
<i>Shallot, Brie & Parma Ham Tart with a Pesto Salad and Aged Balsamic</i>	£5.95
<i>Caesar Salad with Avocado and Shrimp</i>	£5.95
<i>Yellow Courgette & Parmesan Soup with Smoked Back Bacon</i>	£4.95
<i>Smoked Chicken, Sweetcorn & Saffron Risotto</i>	£6.95
<i>Rich, Smooth Chicken Liver Parfait with Toast and a Pear & Ginger Chutney</i>	£6.95

Main Course

<i>Seared Salmon with a Saffron Velouté Sauce flavoured with Cockles, Smoked Salmon & Crayfish with Crushed Baby Potatoes and Spinach</i>	£14.95
<i>Roasted Loin of Lamb with a Pea & Broadbean Purée, Smoked Back Bacon Lardon, Fondant Potato and a Sautéed Tomato Dressing</i>	£15.95
<i>Grilled Corn-Fed Chicken Breast with an Asparagus Ravioli and a Wild Mushroom & Spinach Ragout</i>	£14.95
<i>Fish Special</i>	POA
<i>Roasted Brochette of Duck Breast & Toulouse Sausage brushed with Hoi Sin, with an Aromatic Cous-Cous Salad and Sautéed Potatoes flavoured with Cumin</i>	£16.95
<i>Roasted Vegetable & Gruyère Cheese "Croque Madame" Style, with a Fried Duck Egg</i>	£11.95
<i>Grilled Celtic Pride Rib Eye Steak with Wild Mushrooms, Spinach, Chips and a Port Jus</i>	£18.95
<i>Brie & Bacon Burger with Caramelised Onions and Chips</i>	£9.95

Dessert

<i>A Selection of Welsh and European Cheeses served with Crackers and Grapes and a Pear Chutney</i>	£6.95
<i>Dessert Of The Day</i>	£5.50
<i>Vanilla Crème Caramel with an Orange Ice Cream and Langue Du Chat Biscuit</i>	£5.50
<i>Warm Chocolate Truffle & Almond Tart with a Coffee Anglaise</i>	£5.50
<i>Selection of Homemade Ice Creams</i>	£5.50
<i>Warm Sticky Toffee Pudding with Clotted Cream</i>	£5.50

HEAD CHEF: SAM THOMAS
PASTRY CHEF: HAYLEY JAMES

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