

## APPETIZERS

£4 House Bread Mixed Olives £3.50 STARTERS MAIN COURSE Beetroot Cured Salmon GF Lamb Rump GF Crushed Garlic Potato, Roasted Carrot, £26 Dill Creme Fraiche, Orange & Pomegranate £9 Estate Wild Garlic Pesto, Red Wine Jus **Duck Bon Bons** Hoisin Sauce, Spring Onion Salad £9 Pan Seared Fillet of Cod GF £18 Pea Puree, Chorizo Jam Soup of the day GF £8 Sourdough Bread Goats Cheese & Pear Ravioli Tomato & Red Pepper Sauce, Parmesan £16 Halloumi Fries GF £8.50 Sweet Chilli Sauce Grilled Halloumi GF Roasted Mediterranean Veg, Basil Pesto £15

## STEAK & BURGERS

6oz Lamb & Mint Burger Sliced Red Onion, Teriyaki Glaze, Tzatziki Sauce, Brioche Bun

£15

Chicken Burger GFO Cheddar, Sweet Chili Mayo, Brioche Bun

£14

8oz Sirloin Steak GF Cherry Vine Tomato, Mushroom, Dressed Rocket £26

6oz Beef Burger Cheddar, Bacon, Beef Tomato, Baby Gem, Gherkin, Mayonnaise, Brioche Bun

£13

## SIDES

Seasonal Veg £4

Dressed Salad £3.50

Chunky Chips £4

New Potatoes £4

Creamy Garlic Mushrooms £4

Add a sauce for £3

Blue Cheese Garlic Butter Peppercorn

## DESSERTS

Milk Chocolate Cheesecake
Chocolate Sauce, Vanilla Ice Cream

Sticky Toffee Pudding GF
Toffee Sauce, Honeycomb Ice cream

Honey Creme Brulee GFO
Welsh Butter Shortbread

E8

Trio of Welsh Cheese GFO
Crackers, Chutney, Celery & Grapes