

Mothering Sunday 2023

Starters

Chefs own Leek and potato soup, with herby croutons and crispy shallots accompanied with warm bread. £6.25

Champiñones al Ajillo Chestnut mushrooms sauteed in garlic and fresh garden herbs with smoked paprika, lemon juice and finished with white wine and cream. Served on toasted rustic bread. £7.95

Warm and spicy buffalo chicken wings marinated in house then roasted until they fall off the bone topped with sweet chillies, garlic aioli and finished with fresh coriander, spring onion and crispy shallots. £6.95

Chicken Liver, Gwynt y Ddraig cider and apple Pate, with tomato chutney, toasted bread and dressed leaves. £7.95

Spicy Malagueta king prawns in a malagueta marinade consisting of chilli, garlic, paprika and lime juice then sauteed to order and served with dipping bread. £7.95

Chefs Specials

Supreme of chicken. Oven roasted and served with roasted potato, seasonal vegetables with a rich red wine gravy and a Yorkshire pudding. £15.95

Fillet of salmon with a prawn, white wine and lobster bisque sauce with buttery fondant potato and seasonal vegetables. £16.95

Braised feather blade of beef, slow cooked in red wine for a rich intense flavour with roast potato's, seasonal vegetables parsnip crisps and a Yorkshire pudding. £18.50

Mushroom and chestnut wellington. Wild mushrooms, chestnuts, sweet potato, and caramelised red onion encased in puff pastry. Served with seasonal winter vegetables, wholegrain mustard mashed potato with a mushroom and red wine sauce. £15.95

Pork porchetta, marinated belly pork slow cooked and served on a sweet apple mash, seasonal vegetables and a Welsh cider reduction. £18.95

From the Grill (steaks served with Med vegetables, chunky chips and chimichurri sauce)

8oz Welsh Merlot steak, full of flavour and very lean cut of beef cut from the shin of the animal, served med rare. £18.95

10oz Welsh Rib eye steak, for the ultimate juicy, beefy flavour, ribeye is a great choice. Ultra-flavourful steak, individually cut from prime upper rib. Cooked to your liking. £29.95.



Mothering Sunday 2023

Childrens Menu

All £6.95

Mac and Cheese with Garlic Bread

Fish goujons served with chips

Sausage, mash, gravy and seasonal veg

Chicken Nuggets served with chips

Desserts

Chefs own sticky toffee pudding with a butterscotch toffee sauce, Madagascan vanilla ice cream and a biscuit crumb. £6.50

Chocolate Brownie Goey chocolate brownie with Welsh vanilla ice cream. £6.50

Strawberry and Champagne clotted cream Cheesecake, with red cherry sorbet £6.50

Selection of Welsh dairy ice creams £5.95

Celebration Bubbles



Lunetta Prosecco Spumante (Italy)

Bottle...£28

Glass...£4.80

A deliciously light fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

Baron de Beauprè, Brut Champagne (France)

Bottle £37

A good characterful champagne with fine mousse, full fruity flavour and a toasty finish. Great value for money!

Veuve Cliquot 'Yellow Label', Brut Champagne (France)

Bottle £68

The full flavour of this champagne comes from good maturation. Soft, baked bread and biscuity nose, with creamy white fruits and a long-lasting flavour. Stylish, elegant and full-bodied.

Gougenheim Malbec Bubbles, Sparking Rosè, Extra Brut (Argentina)

Bottle £27.5

This characterful sparkler is full of delicate red fruit aromas and flavours of strawberries, bright cherries with a lovely fresh juiciness on the palate, beautiful balance and tiny bubbles.

Coffee

Liquor Coffee with Baileys/ Tia Maria/ Jamesons £5.50

Americano hot or cold milk £2.50

Espresso £2.00 / **Double Espresso** £2.50

Latte £3.00

Hot Chocolate £3.00

Loaded Hot Chocolate (Cream and Marshmallows) £3.75

Boozy Hazelnut Hot chocolate £5.00