

STARTERS

PAN SEARED SCALLOPS CHILLI & YUZU DRESSING (GF)	12.50	TEMPURA AVOCADO GREEN SAUCE (V)	9.00
GRILLED LANGOUSTINES THAI BUTTER (GF)	12.50	BEEF CROQUETTAS GOCHUJANG & SRIRACHA ALIOLI	9.50
PAN SEARED HALLOUMI SWEET CHILLI SAUCE (V/GF)	8.50	THAI CHICKEN LETTUCE WRAP SATAY SAUCE (CONTAINS NUTS) (GF)	9.50

TRADITIONAL ROASTS & MAINS

SIRLOIN, YORKSHIRE PUDDING, HORSERADISH	16.95
ROAST LEG OF WELSH LAMB, HOUSE MADE MINT SAUCE (GF)	16.95
CHICKEN BREAST, SAUSAGE & PARMESAN STUFFING (GF)	16.95
TRUFFLE CAULIFLOWER CHEESE, VEGETABLE GRAVY	14.95

SERVED WITH BEEF FAT ROASTIES, HISPI CABBAGE, BACON & MISO, ROAST GARLIC MASH,
GLAZED CHANTENAY CARROTS, PARSNIP PUREE

ADD TRUFFLE CAULIFLOWER CHEESE – 5.50

GALICAIN FILLET STEAK TRIPLE COOKED CHIPS, BEER BATTERED ONION RINGS, RED WINE JUS	27.95
SEAFOOD RISOTTO PRAWN, HAKE, PEAS, GARLIC ALIOLI	16.95
ROAST BEETS (VEGAN) VEGAN FETA, YUZU DRESSING, WALNUTS	14.95

DESSERTS

MANCHEGO CHEESECAKE PISTACHIO & RASPBERRY CRUMB	8.50	CHURROS CHOCOLATE & MISO CARAMEL DIPS	8.50
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