

# ***A La Carte Menu***

## ***Starters***

Homemade Soup of the Day	£3.50
Potted Salmon and Shrimp Timbale on savory Short Bread	£5.95
Pork, Chicken and Chorizo Galantine laced with Brandy Butter	£4.95
Grilled Goat Cheese and Beetroot Tartlet with spiced Fruit Chutney	£4.15
Whole Mussels steamed in Marinière or Provençale Sauce, served with Garlic Bread	£6.50
Baked Wild Mushroom, Asparagus and Brie Filo Bundle with piquant Sauce	£4.50

## ***Main Courses***

Chargrilled 8oz Sirloin Steak au Poivre	£14.95
8oz prime Fillet of Beef Rossini	£21.00
8oz Leg Steak of Welsh Lamb with minted Jus Lie	£13.55
Pan-fried Pork Medallions with caramelized Apple Confit	£10.95
Roasted whole Sea Bass in aromatic Butter	£15.00
Grilled Sword Fish Steak in Pink Peppercorn Sauce	£13.95
Roasted large Cod Loin with Herb Butter	£11.60
Stuffed Chicken Supreme with Mushroom and Tarragon Sauce	£10.25
Creamy Vegetable Wellington with Cheese Sauce	£11.00
Roasted Butternut Squash & Wild Mushroom Risotto with Garlic Pizza Bread	£9.35
Butter Beans and Chestnut Mushroom Stroganoff with Pilaf Rice	£9.35

N.B. All dishes include Bread & Butter and are served with appropriate accompaniment.

## ***Desserts***

Selection of home made Cakes and Patisseries to choose from our Display Fridge. <b>See Staff for prices</b>	
House Special: Bread Pudding served warm with Ice Cream	£3.95
Cheese and Biscuits	£4.95
Selection of Ice Creams	£3.00

**Food allergens** - *If in doubt please ask a member of staff about our ingredients.*

Go to [food.gov.uk/ratings](http://food.gov.uk/ratings) to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.

**Service Charge** - *N.B. A discretionary 10% will be added for lunch & evening parties of five or over.*