
STARTERS

- **Sautéed Scallops** with Mushrooms and Spinach
- **Charred Spring Onions & Romesco Sauce**
- **DIY British Beef Crostini** with Stilton, Arugula and Crème Fraiche
- **Salmon Fishcakes** with Green salad
- **Seared Venison** with Sprouts & Apple Slaw
- **Charred Leeks** with Anchovy Dressing
- **Buck Rarebit** with Spinach & Poached Egg
- **Breaded Whitebait** with Dill Mayo
- **Split Pea & Smoked Ham Soup**
- **Welsh Cawl**

MAIN COURSES

- **Braised Lamb Shanks with Ale and Barley**
- **Beef Brisket Roast** with Yorkshire Puddings, Brussels Sprouts, and Trimmings
- **Fisherman's Pie** with Salmon, Cod, Shrimp in Citrus Dijon Sauce with Mashed Potatoes
- **Lancashire Hotpot** – Traditional English Beef & Potato Dish
- **Bangers and Mash** – Pork Bangers with Rustic Wholegrain Mashed Potatoes
- **Steak & Kidney Pie** – Classic British Pie, Beef Steak and Kidneys in a Rich Gravy and Pastry Top
- **Slow Cooked Rabbit Stew** – Rabbit, Carrots, Potatoes, Shallots in a rich Red Wine Sauce
- **Toad in The Hole** with Homemade Pork Bangers – Pork Bangers in a Fluffy Yorkshire Pudding Dish, served with Mashed Potatoes and Gravy
- **Welsh Meatballs (Faggots)** – Pork Meatballs traditionally called Faggots, made with Pork Offal and Bacon, in a rich gravy
- **Beef, Ale & Parsnip Pudding** – Classic English Savory Pudding, Braised Steak with Parsnips and Potatoes
- **Fish & Chips** – Classic Fish & Chips, Cod Fish battered in a fluffy beer batter served with hand cut russet chips
- **Roasted Cornish Game Hen** – Cornish Game Hen served with Roast Vegetables & Bread Sauce

DESSERTS

- **Bread & Butter Pudding**
- **Pear & Blackberry Crumble** – Classic English Dessert
- **Jam Roly Poly** – Steamed Sweet Suet Pudding with Strawberry Jam
- **Slow Baked Clotted Cream Rice Pudding**
- **Welsh Cakes / Scones** with Raspberry Jam and Clotted Cream
- **Spotted Dick with Custard**

All desserts come with Ice Cream, Raspberry Jam, Clotted Cream, Custard