

July/ August & September Menu 2026

1 Course £19.95, 2 Course £27.95, 3 Course £32.95

Starter

Coquille St Jacques
Scallops, cockles and prawns in a creamy sauce topped with G/F herb crumb & grated Gruyere cheese
(D-C-M-S)

Chicken liver & whiskey pate served with herb crostini's, chutney & salad garnish
(D-E-S-G)

Creamy garlic mushrooms & chive in a light puff pastry vol au vent
(D-G-S-E)

Gower Salad
Parma ham, Parmesan crisps and sesame seed
(D- SE)

King Prawn Cocktail
in our own Monroes Seafood Sauce on a bed of crisp salad leaves
(S-G-D-E-C)

Mains

Slow Roast Lamb Shank,
Lamb Shank with a Rosemary & Garlic Jus served with Potato Gratin & Parsnip puree
(S - D)

Pork Wellington
Pork Tenderloin filled with Caramelised Red Onion & Apple, Wrapped in Parma ham & puff pastry, served with a Wholegrain Mustard Mash & Red Wine Sauce
(D-S-MU-G)

Chicken Breast
Pan fried chicken breast on a bed of crushed potato & spinach with a creamy leek & Cheddar sauce
(D- S)

Fish Dishes

Sea Bass

Pan Fried Sea Bass on a bed of crushed potato & Spinach, Topped with a mango shallot and lime salsa

(F)

Pan Fried Salmon

Pan Fried Salmon Served with lemon butter and dill sauce, Roasted mid potatoes and asparagus

(S-D-C-M-E-G)

Sea food Linguini

(S-D-C-M-E-G)

Vegan and Vegetarian

Vegetable Linguini

(S-E-G)

Stuffed Roasted Butternut Squash

Served with a smoked tomato & Herb Sauce

(S -G)

Steak

8oz Sirloin (£5 Supplement)

10oz Rump (£5 Supplement)

8oz Fillet (£10 Supplement)

Served with Grilled Tomato, Mushrooms, Chips & Onion Rings (G-E-D)

Sides

Bowl of Chips £3.00

Garlic Mushrooms £3.00

Selection of vegetables £2.25 Per Person

Garlic Bread £3.00

Cheesy Garlic Bread £3.50

Pepper Sauce £1.95

Blue Cheese £1.95

Béarnaise Sauce £1.95

Deserts

Cheesecake of the day

(G-D)

Cheese board with grapes, chutney & crackers

(D-G-S)

Crème Brulee

(D- GE)

G.F Chocolate and Clementine Torte

(D-S)

Please note our menu is annotated to state which meals contain the Following:

G- Gluten, D- Dairy, E- Eggs, S- Sulphate, N- Nuts, M- Mollusc, MU Mustard, F- Fish, L- Lupins, PN – Peanuts

If you have any allergies please let a staff make know when ordering.