

January / February / March Menu 2026

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

Starters

Soup of the Day – Served with Warm Bloomer Loaf & Butter (G-D)

Coquille St Jacques – Scallops, cockles and prawns in a creamy sauce topped with GF herb crumb & Gruyere (D-C-M-S)

Chicken Liver & Whiskey Pâté – With herb crostini, chutney & salad (D-E-S-G)

Creamy Garlic Mushrooms & Chives in Puff Pastry Vol-au-Vent (D-G-S-E)

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

Mains

Slow Roast Lamb Shank – Rosemary & garlic jus, potato gratin & parsnip purée (S-D)

Belly Pork – Apricot & sausage stuffing, red wine jus & wholegrain mustard mash (S-MU)

Chicken Breast – Crushed potato & spinach with smoked tomato & parsley sauce (S)

Seafood Linguini (S-D-C-M-E)

Vegetable Linguini (S-E-G)

Pan Fried Sea Bass – Cheddar & leek sauce, crushed potato & spinach (F-D-S)

Stuffed Roasted Butternut Squash – Smoked tomato & herb sauce (G)

Steaks

8oz Sirloin (£5 Supplement)

10oz Rump (£5 Supplement)

8oz Fillet (£10 Supplement)

Served with grilled tomato, mushrooms, chips & onion rings (G-E-D)

Sides

Chips £3.00

Garlic Mushrooms £3.00

Vegetables £2.25 per person

Garlic Bread £3.00

Cheesy Garlic Bread £3.50

Pepper Sauce £1.95

Blue Cheese Sauce £1.95

Béarnaise Sauce £1.95

Desserts

Cheesecake of the Day (G-D)

Cheese Board with grapes, chutney & crackers (D-G-S)

White Chocolate & Raspberry Panna Cotta with sorbet (D-S)

GF Chocolate & Clementine Torte (D-S)

Allergen Information

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

Lupins, PN – Peanuts

Please inform a member of staff of any allergies when ordering.