**1 Course £19.95| 2 Courses £27.95** | **3 Courses £32.95**



## STARTERS

### Soup of the Day

with Warm Bread and Butter ( G-D )

Coquille St Jacque

 scallops, cockles and prawns in a creamy sauce topped with grated gruyere cheese and GF herb crumb ( D-G-S )

### King Prawn Cocktail

in our own Monroes Seafood Sauce on a bed of crisp salad leaves ( D-C-E-M )

### Gower Salad

Crisp Leaves, Grated Parmesan , Sticky Fig, Toasted Pinenut, Parma Ham & Balsamic Glaze ( D-Se )

### Chicken Liver & Whiskey Pate

### Served with salad leaves, crostini’s, & fruit chutney

## MAINS

#### Slow Roast Lamb Neck Shank,

in a port & redcurrant jus, with parsnip puree & potato gratin ( S – D )

#### Hassleback Chicken Breast

ﬁlled with Tomato, Basil & Mozzarella with a Smoked Tomato Sauce and Roasted Baby Potatoes with Parmesan ( D-S )

#### 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 )

#### Boneless Slow Roasted Duck

 served with Honey & Wild Mushroom Saﬀron Rice & Red Wine Jus ( S-D )

#### Steak

8oz Sirloin – 10oz Rump ( £5 Supplement ) - 8oz Fillet (£10.00 Supplement)

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

# FISH DISHES

### Seafood Linguini

,Mussels, Prawns, Clams, Smoked Salmon & Calamari in a Creamy Garlic, Parsley & White Wine Sauce ( F-M-D-S-C )

### Pan Fried Sea Bass Fillet

on a bed of Crushed Potato & Spinach and topped with a Mango, Shallot & Lime Salsa ( F )

# VEGETARIAN & VEGAN

### Vegetable Balti

served with Saﬀron Rice, Naan Bread & Mango Chutney ( D-G-S )

### Vegetable & Olive Linguini

in a Rich Tomato Sauce ( G-E-S

SIDE DISHES

Selection of vegetables £1.95 Per Person

Garlic Bread £3.00

Cheesey Garlic Bread £3.50

Pepper Sauce £1.50

Blue Cheese £1.50

Bearnaise Sauce £1.50

# DESSERTS

### French Apple Tartlett,

served with Clotted Cream Vanilla Ice Cream ( G-D )

### Lemon & Raspberry Parfait

with Raspberry Coulis & cream ( E-D-S-G )

### Vegan & Gluten Free Salted Caramel Cheesecake

with Dairy Free Ice Cream & Vegan Chocolate Sauce ( VEGAN )

White Chocolate & Passionfruit Cheesecake

Served with passionfruit coulis & whipped cream ( D-G )

Chocolate Truffle Torte

###  topped with a profiterole and & chocolate sauce(G-D-S )