

# Summer Menu

2 Courses £27.95 | 3 Courses £32.95

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## STARTERS

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### Soup of the Day

with Warm Bread and Butter

(G-D)

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### Large Vol-au-vent

filled with Asparagus Puree, Smoked Salmon, Poached Egg and topped with Hollandaise Sauce

(D-G-E-S)

●

### King Prawns

in Sweet Chilli & Coconut Sauce on a bed of Saffron Rice

(D-C)

●

### Gower Salad

Crisp Leaves, Parmesan Crisp, Sticky Fig, Toasted Sesame, Parma Ham & Balsamic Glaze

(D-Se)

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### Game Crumble

with Dipping Bread

(G-D-S)

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## MAINS

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### Slow Roast Lamb Neck Fillet.

in a port & redcurrant jus, with crushed potato & spinach

(S)

●

### Hasselback Chicken Breast

filled with Tomato, Basil & Mozzarella with a Smoked Tomato Sauce and Roasted Baby Potatoes with Parmesan

(D-S)

●

### Caramelised Red Onion & Apple filled Pork Tenderloin

with a Wholegrain Mustard Mash & Red Wine Sauce

(D-S-Mu-G)

●

### Boneless Slow Roasted Duck

filled with Fig & Shallot Stuffing, served with Honey & Wild Mushroom Saffron Rice & Red Wine Jus

(S-D)

●

### Steak

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

Served with onion rings, tomato, mushrooms & chips, with a choice of béarnaise or pepper sauce

(G-E-D-Mu-S)

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

G – Gluten • D - Dairy • V- Vegetarian • E – Egg • S - Sulphate • N - Nuts

M - Mollusc • Mu - Mustard • F – Fish • L – Lupins • Pn – Peanuts

So – Soya • C – Crustaceans • Ce – Celery • Se – Sesame

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## FISH DISHES

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### Seafood Linguini

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

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### Pan Fried Sea Bass Fillet

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

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## VEGETARIAN & VEGAN

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### Vegetable Balti

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

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### Vegetable & Olive Linguini

in a Rich Tomato Sauce  
(G-E-S)

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## DESSERTS

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### Chocolate Fondant

served with Fruit Berries & Sorbet  
(GF)

●

### Lemon Meringue Tart

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

●

### Vegan Chocolate Cheesecake

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

●

### Trio of Panna Cotta

Vanilla, Orange & Chocolate and Orange with Chocolate Chip Shortbread  
(D-G)

●

### Cheese Board

served with fruit chutney, grapes and crackers  
(G-D-S)

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