



2 COURSE £24.95

3 COURSE £29.95

Served daily from 5pm

(Last orders at 8.30pm)



TO START

Bourbon B.B.Q baby back ribs [S]

Cream garlic mushrooms & chive on toasted ciabatta [G-D-S]

Smoked salmon, prawn & crab terrine with lemon & dill gel & herb crostini's [F-C-D-E]

Chicken liver pate served with fruit chutney, crostini's and salad garnish [D-G-S]

Soup of the day with butter & warm focaccia [G-D]

Pan seared scallops, black pudding with smoked tomato sauce & crisp pancetta [M-D] (£3.50 supplement)

Gower salad toasted sesame, parmesan, balsamic glaze, parma crisp [SE-D-S]

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



MAIN COURSE

(Please ask your server for our daily specials)

Slow roasted belly pork with an apple & thyme stuffing served on wholegrain mustard mash & a red wine jus [MU-G-D-S]

Lamb & leek wellington, roasted new potatoes & a honey & rosemary jus [G-D-S]

Boneless roasted half duck with wild mushroom & honey saffron rice & an orange & Cointreau sauce [S]

Chicken breast filled with sundried tomato, mozzarella & herbs with a Mediterranean veg & tomato sauce [D-S]

Main courses served with fresh vegetables.

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GRILLS

served with chips, mushrooms, onion rings & tomato with a choice of sauce [G-D-E- S- Mu]

10oz rump

8oz sirloin

Mixed grill: 5oz Rump, Chicken, Sausage, Gammon & Ribs (Supplement £5.00)

8oz fillet (Supplement £10.00)

Upgrade your steak to **Surf 'N' Turf** with 5 skewered king prawns (Supplement £5)

FISH DISHES

Herb crusted baked hake crushed potato & spinach & a pink peppercorn hollandaise [F-G-D-S]

Courgette wrapped monkfish with a prawn & leek cream sauce [F-S-C-D]

VEGETARIAN DISHES

Cauliflower & Potato Dansak with naan bread, saffron rice & mango chutney [G-S]

Butternut & wild mushroom Risotto [Vegan]

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SWEET END

Peach & white chocolate liqueur gateau [D-G-E-S]

Chocolate chip shortbread with vanilla ice cream, whipped cream, strawberry coulis & fresh strawberries [D-G]

Warm pecan & treacle tart with salted caramel ice cream [G-E-D-N]

Chocolate and orange brownie with vanilla ice cream & chocolate sauce [G-D-E]

Passionfruit panna cotta with Viennese biscuit [D-G]

Cheese board with crackers, grapes & fruit chutney [S-G-D]

Please ask your server for speciality coffees

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SIDE ORDERS

£3.00

Vegetable medley

Onion rings [E-D-G]

Chips

Garlic Bread [G-D]

Garlic Bread with Cheese (50p supplement) [G-D]

Crushed potato with spinach

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