



2 COURSE £22.95

3 COURSE £27.95

Served daily between 5pm and 9pm



TO START

Warm Crab Scone with chilli jam & dill crème fraiche [D-C-G-E]

Soup of The Day with warm rosemary focaccia & butter [D-G]

Pan Fried King Prawns in lemon, garlic and parsley butter with salad garnish and focaccia bread
[C-D-G]

Gower Salad Rocket salad, poached pear, parma crisp, parmesan shavings & balsamic drizzle
[S-D]

Duck Liver and Cognac Pate, herb crostini's & fruit chutney [D-E-Mu-S-G]

Creamy Garlic & Chive Mushrooms on toasted rosemary focaccia [D-G-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 Boneless Half Duck, wild mushroom & honey rice with an orange and Grand Marnier jus [S]

Butter Baked Cod Loin on a bed of crushed potato & spinach with a creamy shallot & prawn sauce [D-C-S-F]

Venison and Juniper Casserole topped with saute potato [S]

Pan Fried Chicken Breast on crushed parsley mash with a leek and cheddar white wine sauce [D-S]

10 oz Rump Steak served with onion rings, grilled tomato, fried mushrooms, chips and choice of Chasseur sauce or pepper sauce. Upgrade to an 8oz fillet for extra £10.00 supplement. [D-E-G-S]

Apple and Thyme Filled Slow Roast Pork Belly with red onion mash & a Stowpress cider jus [G-S-D]

Butternut Squash & Wild Mushroom Risotto [Vegan]

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SWEET END

Apple Tartin with caramel sauce and vanilla ice cream or dairy free ice cream [D-G-V]

Banana Loaf and salted caramel ice cream bombe Alaska [E-D-G]

Dark Chocolate and Forest Fruit Cheesecake with berry sorbet [D-G]

Blackberry Jam Crumble with dairy free ice cream [GF-DF]

Gateau of the Day with whipped cream [D-E-G]

Cheese Board with cheese biscuits, chutney & grapes [D-G]

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SIDE ORDERS

£3.00

Onion rings

Garlic Bread

Mixed Salad

Coleslaw

Vegetables

Chips

Creamy Garlic Mushrooms

£3.95

Cheesy Garlic Bread

Cheesy Chips

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