

Spring Menu

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

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Starters

Soup of the Day

served with Warm Bread and Butter

(G-D)

Coquille St Jacques

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, palma ham & balsamic glaze

(D-Se)

Chicken Liver & Whiskey Pate

Served with salad leaves, crostini's, & fruit chutney

(D-S-G)

Mains

Slow Roasted Lamb Shank

Served with honey & rosemary jus, parsnip puree and potato gratin

(D-S)

Hasselback 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 (£5 supplement)

10oz rump (£5 supplement)

8oz Fillet (£10 supplement)

All served with onion rings, tomato, mushrooms & chips

Fish Dishes

Seafood Linguini

Mussels, prawns, clams, smoked salmon & calamari in a rich creamy garlic, parsley & white wine sauce
(F-M-D-S-C)

Pan Fried Sea Bass Fillet

Served on a bed of crushed potato & Spinach, topped with a mango, shallot and lime salsa
(F)

Vegan & Vegetarian

Vegetable curry

With saffron rice, naan bread & mango chutney (D-G-S)

Stuffed Roasted Butternut Squash

Served with a smoked tomato & Herb Sauce

(G)

Side Dishes

Bowl of Chips £3.00

Garlic Mushrooms £3.00

Selection of vegetables £2.25 Per Person

Garlic Bread £3.00

Cheesy Garlic Bread £3.50

Pepper Sauce £1.95

Blue Cheese £1.95

Béarnaise Sauce £1.95

Desserts

Apple Tatin

Served with vanilla ice cream and Toffee Sauce

(G-D)

Raspberry and White Chocolate Cheesecake

(D-G)

Cheese Board with Grapes, Chutney & Crackers

(D-G-S)

Lemon Meringue served with Pouring Cream

(D- G)

Gluten Free Chocolate Fondant with Forrest fruits

Served with Vegan ice cream/ Vanilla Ice cream

(V-D)

Please note our menu is annotated to state which meal contains the following:

G-Gluten, D-Dairy, E-Egg, S-Sulphate, N-Nuts

M-Mollusc, MU-Mustard, F-Fish, L-Lupins, Pn-Peanuts

If you have any allergies please let a staff member aware when ordering.

Allergy Guide

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