



THE ISCA ARMS

Two Courses for £10.95 ** Three Courses £14.95

Please let a member of staff know if you have any allergies or specific dietary requirements

(1 x starter and 1 x main course - or - 1 x main course and 1 x dessert)

Starters – All starters £5.95

Homemade seasonal soup served with warmed bread (G,D,E,M)

Ham hock and duck terrine, served with mandarin marmalade, pistachio dressed leaves and toast (M,E,Sd,C)

Prawn cocktail, marie rose sauce and granary bread (F,Ms,E,G,M)

Whitebait, deep fried and served with garlic aioli and fresh lemon (M,E,G,F)

Stuffed Portobello Mushrooms with ratatouille and parmesan (M)

Grilled goats cheese served on a toasted crumpet with caramelised onion and roquette (M,G,Sd,E)

Main Course – All Mains Courses £9.95

Welsh lamb stew served with seasonal vegetables (G,C,Sd)

Slow braised beef served with truffle mash, parsnip puree and kale with red wine pan gravy (G,M,Ms,Sd,,C)

Hand beer battered cod, served with peas, fries and tartare sauce (D,M,Ms,E,Sd,)

Vegan Roasted Vegetable Wellington (M,G,Sd)

Creamy homemade fish pie, seasonal vegetables and sweet potato mash (M,Sd,C.M,Ms,i,,E,)

Wild Mushroom Risotto, with parmesan, spinach and barley (M,G,C)

Roast Chicken Breast in a red wine sauce, crushed new potatoes and seasonal vegetables (Sd,M,C)

Desserts - All Desserts £4.95

Dark chocolate mousse, with honeycomb, espresso and chocolate soil (M,N,E)

Liquorice panacotta served with raspberry sorbet (M,N,E)

Coconut and almond rice pudding, vanilla and mango (G,M)

Treacle tart served with vanilla ice cream (G,E,D)

White chocolate mousse with chocolate soil and raspberry textures (M,N,G)

Vanilla crème brulee with homemade shortbread (M,G)

C=CELERY G=GLUTEN Ct=CRUSTACEANS E=EGGS F=FISH L=LUPIN M=MILK Ms=MOLLUSCS Md=MUSTARD
N=NUTS P=PEANUTS Ss=SEASAME SEED S=SOYA Sd=SULPHUR DIOXIDE