

The Weekend MENU

2 COURSE £25

3 COURSE £30

STARTER

PEA SOUP SOUP . POACHED DUCK EGG (V)

PAN SEARED SCALLOPS . ROAST BELLY PORK . BLACK PUDDING . SWEET CHILLI JAM (GF)

CHICKEN LIVER PARFAIT . APPLE CHUTNEY . TOASTED SOURDOUGH

BRAISED PIG'S CHEEK . ONION PUREE . CAPER & PARSLEY SALAD

SALT COD FRITTERS . TARTARE SAUCE

PEANUT AND SOY GLAZED CAULIFLOWER WINGS . SWEET CHILLI JAM. (V)

MAIN

SOFT SHELL CRAB BURGER . SAFFRON AIOLI . AVOCADO . CRISP SALAD . OLD BAY FRIES

CARBONARA FETTUCCHINE . PANCETTA . CREAMY PARMESAN SAUCE . CONFIT HEN YOLK

FILLET STEAK 28 DAY DRY AGED . GREEN PEPPERCORN SAUCE . FRENCH FRIES (GF)(SUPP. £15)

DEXTER BEEF BURGER . PICKLES . MAYO . KETCHUP . SWISS CHEESE . SALAD . FRENCH FRIES

PAN ROASTED CHICKEN BREAST . SAFFRON & CHORIZO BOMBA RICE (GF)

EDAMAME & BEETROOT BURGER . MINT CHILLI YOGHURT . CRISP SALAD (V)

RED THAI CURRY . COCONUT NOODLES . BOK CHOI . TEMPURA SHOOTS (V)

DESSERT

BLUEBERRY CHEESE CAKE . VANILLA ICE CREAM

SALT CARAMEL & CHOCOLATE TORTE . SALT CARAMEL ICE CREAM

SELECTION OF WELSH CHEESE W/ ACCOMPANIMENTS (SUPP. £5)

SELECTION OF WELSH ICE CREAM & SORBETS (GF)

(V) Vegan (V) vegetarian
(GF) Gluten Free

(N) contains tree nuts and or
peanuts/groundnuts

please advise your server of any allergens
or intolerances

