

*2 COURSE - £16.95*

*3 COURSE - £20.95*

Butternut squash, parsnip and red onion soup

Trio of melon, sliced mango, pineapple and passion fruit

Deep fried haddock and crab cakes with dressed  
salad and a sweet chilli dip

Baked Wye valley asparagus wrapped in Carmarthen ham  
coated in an Y Fenni cream sauce

Deep fried vegetable spring rolls with Hoi Sinn  
sauce and mixed leaves

Goat's cheese, apple and celery parfait with toasted ciabatta  
slices and olive and sunblushed tomato salad

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Baked trout stuffed with spinach, wrapped in pancetta  
with a lemon and chilli butter

Roast silverside of beef served with Yorkshire pudding

Rosemary roasted leg of lamb

Pan roasted crispy slices of belly pork with cider and apple sauce

Roast local turkey with savoury seasoning

Spicy vegetables in a garlic tomato sauce, wrapped in spinach  
tortillas topped with cheese sauce

ALL THE ABOVE SERVED WITH  
SEASONAL VEGETABLES

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A selection of hot and cold desserts

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Freshly brewed coffee