

menu

Sample Menu

- Steamed Local steamed mussels with white wine and tarragon served with fresh parmesan and crusty bread £6.95
- Smoked salmon salad with crème fraiche and horseradish dip served with bloody Mary shot £6.25
- Ham Hock terrine with pistachios and cranberries served with American style mustard and granary toast £5.25
- Butternut squash, sweet potato, roasted garlic and rosemary soup served with crusty bread £4.00
- Melon and fresh fruit platter with raspberry compot £4.00
- Baked goats cheese salad with toasted pine nuts and port jelly £5.25
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- Whole Lemon sole with lemon and fresh gardens herbs £13.50
- Whole Sea Bream, steamed in a bag with lemon grass, chilli, garlic and ginger topped with fresh coriander £13.50
- Beef Stifado, chunks of Welsh beef marinated with herbs and spices cooked slowly and served with creamy mashed potato £12.95
- Rack of Welsh Lamb with a mint and redcurrant Jus £14.50
- Welsh sirloin steak with a red wine and thyme sauce £14.00
- Potato gnocchi, with roasted butternut squash, sage, lemon and fresh parmesan £11.95
- Brie, cranberry, mushroom and spinach wellington £12.95
- All served with fresh vegetables and potato dish of the day
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- Selection of desserts £4.25
- Welsh cheese board £5.10
- Fresh coffee £1.50 per person

Residents on inclusive terms are entitled to full range of menu

