

- SEPTEMBER/OCTOBER 2020 SET MENU -

Available Monday-Wednesday 12:00pm-2:30pm & 6pm-8:45pm

LUNCH - 2 COURSES - £15 3 COURSES - £20

DINNER - 2 COURSES - £20 3 COURSES - £25

- TO START -

(v) **Roasted Red Pepper & Tomato Soup**

roasted welsh rarebit (g, d)

(v) **Bang Bang Cauliflower**

chilli jam, almonds (g, d, su, n)

Garlic Butter King Prawn Linguini

chives, lemon (g, d, e)

Greek Style Chicken

savoury rice, tzatziki (g, d)

- MAIN COURSE -

Spiced Buttermilk Cornish Hake

dhal, spinach, tomatoes, parmentier potatoes, fresh lime (g, d)

Navarin of Welsh Lamb

lemon & leek, creamed potatoes, roasted carrot, welsh rarebit dumpling (g, d)

(v) **Chestnut Mushroom, Borlotti Bean Bourguignon**

pomme purée, greens (g, d)

(v) **Curried Breast of Chicken**

coconut & spinach curry sauce, naan bread, savoury rice, tomato & red onion salad (d, g, n)

- DESSERTS -

Caramel & Chocolate Tart

popcorn ice cream, caramelised popcorn, sea salt (d, g)

Warm Lemon Drizzle Cake

lemon curd, meringue sticks, crème anglaise (d, g, e)

Apple & Blackberry Crumble Tart

vanilla ice cream (d, g)

Selection of Welsh Ice Creams & Sorbets

Please ask your server for our current selection (d)

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (c) - celery; (cr) - crustacean; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.