

# Mother's Day Menu 2018

## Pre Starters

*Marinated Olives £3.95*

*Warm Artisan Breads £4.50*

## Starters

Soup of the Day (G, D, V)

Chicken Liver Parfait, Pear Chutney, Toasted Brioche

Prawn Cocktail, Lemon, Granary Bread (D)

Smoked Salmon, Traditional Garnish

Roasted Jerusalem artichoke, Hazelnut & Goat's Cheese Salad (GF, V)

## Mains

Roast Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire pudding, Roasting Jus

Confit Belly Pork, Bubble & Squeak, Apple Sauce Crackling

Pan Roasted Cod Fillet, Sautéed Potatoes, Samphire, Sauce Vierge

Pan Fried Salmon Fillet, Crushed New Potatoes, Sautéed Spinach, Buerre Blanc

Beetroot Tarte Tatin, 'Pant ys Gawn' Cheese & Wild Rocket (V)

## Desserts

Selection of Ice Creams & Sorbets

Apple & Rhubarb Crumble, Vanilla Ice Cream

Vanilla Crème Brulee, Welsh Cakes

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream

Selection of Cheeses, Crackers, Chutney

**2 Courses for £24.95**

**3 Courses £29.95**

Dishes marked with (V) are suitable for Vegetarians, Dishes marked (G) are not made with Gluten & Dishes marked with (D) are not made with Dairy Products. However they are prepared in a Kitchen that handles other products that contain allergens. Please advise your server if you have any allergies or require information on ingredients used in our dishes.