

Two & Three Course Dinner Menu

Two Courses 19.95
Three Courses 24.95

STARTERS

Homemade soup of the day, crusty artisan bread
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Deep fried brie wedges, fig & honey jam
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Salt & pepper calamari, lemon & dill aioli

MAINS

Roast chicken supreme, wild mushroom & tarragon velouté, sauté potatoes
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Slow braised breast of welsh lamb, creamy mash potato,
rosemary & red wine jus
.....

Chickpea & cauliflower curry, steamed coriander rice (ve)
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Chargrilled 8oz rump steak, rocket salad, chips (£2 supplement)

SIDES all 3.0

Seasonal dressed salad | Chargrilled garlic ciabatta

Rocket & parmesan salad, truffle oil | Seasonal vegetables

Buttery crushed new potatoes

Skin on thick cut chips | Garlic sauté potatoes

DESSERTS

Warm chocolate brownie, vanilla ice cream
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Cheesecake of the day