Mother's Da

Cream of Chicken, Ham, Barley, Vegetable and Parsley Soup. Served with Locally Baked Toasted Sour Dough Bread and Butter

Duck Liver and Orange Liquor Pate Served with a Welsh Ale and Apple Chutney, Toasted Sliced Italian Bread and Seasonal Salad

Toasted Goats Cheese Crostini Served on a Roasted Beetroot Seasonal Salad Topped with Wild Rocket and Drizzled With a Honey Mustard Dressing

Sauteed Mushrooms in a Garlic, Blue Cheese, White Wine, Cream and Parsley sauce. Served over Toasted Italian Bread

Atlantic Prawn Cocktail Served over Shredded Iceberg Lettuce, Tomato and Cucumber. Served with Brown Bread and Butter

Seared Belly Pork and Black Pudding Served on a Crispy Bubble and Squeek Potato Cake. Topped with a Fried Egg and a Mustard Cream Sauce

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Slow Roast Topside of Beef

Roast Shoulder of Pork Served with a Sage and Apple stuffing

Roast Turkey Breast Served with a Sage and Onion stuffing

Roasted leg of Locally Reared Lamb

Honey Glazed Ham Braised in Cider and Cloves Served with a Sage and Onion Stuffing

Trio of Meat Add £2.95

Fillet of Salmon and Locally Picked Wild Garlic En Croute Served With a Lemon Dill Sauce

Chestnut Mushroom, Thyme, Brandy and Cream Stroganoff

All the above are served with Yorkshire Pudding, Roasted Potatoes, New Potatoes and a Selection of Seasonal Vegetables

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Baked Honeycomb Cheesecake Served with Salted caramel Ice Cream and Drizzled With Toffee Sauce

Mixed Fruit, Meringue and Fruits of The Forest Ice Cream Sundae, Topped with Whipped Cream and Drizzled with Raspberry Coulis

Chocolate Fudge Cake and Mint Choc Chip Ice Cream Sundae, Topped With Whipped Cream and Drizzled With Chocolate Sauce

Homemade Vanilla Brioche and Orange Marmalade Bread and Butter Pudding, Served with either Custard or Ice Cream

Homemade Apple and Mixed Berry Crumble Served with Vanilla Ice Cream or Hot Custard

Homemade Banoffee Pie Drizzled With Chocolate sauce

Two courses £22.95 Three courses £28.95