

Saturday, 10 June 2017



Nibbles

<b>Smoky chilli nuts</b>	<b>£2.95</b>	<b>Deep fried whitebait, garlic mayonnaise</b>	<b>£4.50</b>
<b>Hummus and Tortilla crisps</b>	<b>£3.50</b>	<b>Garlic Bread</b>	<b>£4.00</b>
<b>Mixed marinated olives</b>	<b>£3.50</b>	<b>Welsh rarebit</b>	<b>£5.50</b>

Starters

(V) <b>New season garden pea, mint and potato soup</b> Minted crème fraiche and croutons	<b>£6.50</b>	<b>Smoked haddock croquette</b>	<b>£7.50</b>
(GF) <b>Oak roast salmon</b> Warm new potatoes, spring onion & chive salad	<b>£8.50</b>	(V) (GF) <b>Char grilled new season wye valley asparagus</b>	<b>£8.50</b>
(V) <b>Slow cooked mixed wild mushrooms bruschetta</b> Roasted cherry tomato and chick pea salsa	<b>£7.50</b>		
(GF**) <b>Ham hock terrine</b> House piccalilli and oven baked sea salt & olive oil toasts	<b>£7.50</b>	(V) <b>Buffalo mozzarella</b> Peas, broad beans, mint, lemon and olive oil	<b>£8.50</b>

Mains

(GF) <b>Oven roast supreme chicken breast</b> Confit leg, creamed potatoes, broccoli, fennel, mange tout and red wine sauce	<b>£18</b>
(GF) <b>Rack of lamb</b> Slow cooked lamb shoulder moussaka, minted Greek yoghurt, olive tapenade	<b>£21</b>
<b>Pork T-bone steak</b> White bean, chorizo, tomato cassoulet, gremolata crumb, wilted spinach	<b>£17</b>
(GF) <b>Pan-roast hake fillet</b> Wye valley asparagus, creamed lentils and spinach	<b>£17</b>
<b>Seared fillets of plaice</b> Warm tartare style sauce with capers, lemon and parsley, crispy squid and jersey royals	<b>£16</b>
<b>Felin Foel Beer Battered Atlantic Cod</b> Triple cooked chips, minted crushed peas, tartar sauce	<b>£12</b>
(V) <b>Aubergine Charlotte</b> Red onion, wild mushroom & mozzarella stuffing, honey & mustard roasted carrots	<b>£12</b>

Extras:

Onion Rings	£2.50
Triple Cooked Chips	£2.50
Potatoes – Buttered New or Mash	£2.50
Mixed Seasonal Greens	£2.50
Mixed Primrose Farm Organic Leaves with House Dressing	£3.00
Wild Rocket and Parmesan	£3.00

From the Grill

All steaks are from local butcher F E Richards and are served with hand cut chips, field mushroom, Battered onion rings & balsamic tomato

<b>Rump Steak 8 oz</b>	<b>£18</b>
<b>Sirloin Steak 8 oz</b>	<b>£22</b>
<b>Chicken Supreme Scaloppini</b>	<b>£16</b>
<b>10oz Gammon Steak</b> Balsamic tomato, fried egg, triples cooked chips	<b>£12</b>
<b>Steak Burger</b> Pickle cucumbers, coleslaw, house chips	<b>£11</b>
<b>Melted Cheese</b>	<b>£1</b>
<b>Bacon Rashers</b>	<b>£1</b>
<b>Choice of sauces:</b> Brandy & Peppercorn, Red Wine Jus	<b>£2</b>

Springtime Set Dinner Menu 18:00 -21:30

Starters:

**Thai Fishcake** – sweet chilli jam, wild rocket  
**Salt and pepper crispy squid** – chorizo, white bean and tomato casserole, spinach  
 (GF\*\*) **Grilled Goat's Cheese on Crouton** – Primrose farm salad leaves, balsamic dressing

Mains:

(GF) **Grilled chicken breast** – creamy mash, green vegetables, red wine sauce  
**Grilled cod fillet** – seasonal vegetables, caper butter sauce  
 (V, GF\*\*) **Vegetable Curry** – basmati rice, house salad, minted Greek yoghurt

Puddings:

**Sticky toffee pudding** – clotted cream, butterscotch sauce  
 (GF\*\*) **Citrus Posset** – fresh berries, shortbread biscuit  
 (GF) **Selection of ice creams** – vanilla, strawberry, chocolate

Two Courses: £22.95  
 Three Courses: £25.95

(V) – Vegetarians, GF – Gluten free, GF\*\* Can be gluten free on request

All our dishes are cooked fresh for you, so some may take a little longer than others.  
 Some may contain allergens so do please inform one of the staff members if you have any concerns,  
 Dietary requirements or would like more information. We will always try to accommodate you.