



Table d'Hote Sample Menu

To Start

Homemade Tomato & Basil Soup served with a warm bread roll - £4.95

Fan of Melon with a refreshing sorbet - £5.25

Breaded Brie with Beetroot and Rocket - £6.95

Arancini filled with Chorizo, Sundried Tomato and Cheddar Cheese served with Tomato Sauce - £6.95

Thai Style Salmon and Cod Fishcakes with a Sweet Chilli Sauce - £6.95

Main

Pork Loin Steak topped with Goats Cheese and Crispy Parma Ham with a Tomato and Red Pepper Sauce- £14.95

Pan Fried Duck Breast in a Summer Fruits Sauce - £17.95

Char Grilled Chicken Breast set on Stir Fred Vegetables finished with a Plum Sauce - £14.95

Roast Lamb Rump with Mashed Potatoes finished with a Mint and Redcurrant Jus - £17.95

Salmon, Asparagus and King Prawn Encroute finished with a White Wine and Dill Sauce - £16.95

Celtic Pride 8oz Rump Steak Garni - £19.95

Celtic Pride Ribeye Steak Garni - £22.95

Please ask for the Chefs Specials of the day

To Finish

Homemade Vanilla Cheesecake - £5.95

Classic Lemon Tart - £5.95

Homemade Chocolate Brownie served with Warm Chocolate Sauce and Vanilla Ice Cream - £5.95

Selection of Welsh Ice Creams or Sorbets - £5.95

Vanilla Dango Cott topped with Summer Berries - £5.95