

## DINNER MENU

### To start

- Wild mushrooms in white wine and cream, finished with pesto & wild rice £6
- King scallops with mango & chilli dressing £10
- Crispy fried brie with redcurrant jelly £7
- Cold crevettes with garlic mayonnaise £10
- Duck & Orange pate with melba toast £7
- Spinach & cheese pancake £6
- Provencale fish soup served with rouille and parmesan £8

### For main

- Roasted Hake with Caper Butter £17
- Rack of lamb with a herb crust & red wine sauce £20
- Grilled seabass fillets on a bed of braised fennel £17
- Duck breast with kumquat and cassis sauce £19
- Poached salmon with a champagne, cream & prawn sauce £17
- Tournedos Rossini £25  
(fillet steak topped with pate & rich madeira sauce)
- Chargrilled 8oz fillet steak £21
- Welsh 12oz mature rump steak £16
- Lasagne al forno and garlic bread £10
- Game pie with puff pastry £11
- Beer battered cod with chips and peas £11
- Plaice fillet grilled or lightly battered £13
- Home boiled ham with parsley sauce £10
- Vegetarian glamorgan sausages with plum chutney £10
- Roast Glamorgan turkey with all the trimmings £13

pepper sauce or garlic bread £2.50

Extra basket of bread £1.50 mixed leaf salad £3.50

All meals served with vegetables and home cut chips, jacket or new potatoes

\*Steaks when cooked to medium to well done, will be cooked through with no blood. We will only cook the steaks more, on the understanding that they will not be changed. We shall endeavour to cater to dietary requirements but we cannot guarantee or take responsibility for traces of nuts, gluten or wheat in any of our food. Thank you for your understanding.