

1539

SAMPLE WEEKEND MENU

Two courses £19.50 | Three courses £24.50

WHILE YOU WAIT

Mixed Olives £3.45

Artisan Breads | rapeseed oil & homemade fruit vinegar £3.25

STARTERS

Dan's Black Pudding | poached hens egg, brown sauce

Sun Dried Tomato Arancini | ham hock

Cream of Root Vegetable Soup | herb oil

Waffle | cured bacon, maple syrup

Homemade Baked Beans | sour toast

Salmon Terrine | smoked salmon salad

Quinoa Salad (V) | avocado puree, tomato salsa, mozzarella

MAINS

Welsh Roast Sirloin Beef | Yorkshire pudding, roast potatoes, seasonal vegetables **(Sunday's Only)**

Pork Belly | rosti potatoes, seasonal vegetables, red wine jus

Pan Fried Sea Bass Fillet | pea puree, crushed potato, pickled fennel

Sea Trout | parmentier potato, curried mussel sauce

Crispy Chicken Waffle | honey roasted carrots, fried hens egg

Ranch Style Eggs | spicy sausage, soft tortillas

Lentil Scotch Egg (V) | warm nicoise salad

DESSERTS

Strawberry Delice | meringue **apple Upside Down Cake** | coconut parfait

Chocolate Brownie | chocolate ice cream

Homemade Waffle | vanilla ice cream, chocolate sauce

British & Continental Cheese Selection | chutney, damsel crackers (£4.00 supplement)