



*Evening Menu - £20 per person for 3 courses*

*To Start*

*Homemade soup with crusty bread*

*Smoky Welsh bacon & Laver bread cake, cockle salad*

*Shredded butter roast chicken Caesar salad*

*Hummus, guacamole & olives with flatbread (V+)*

*Warm tartlet of caramelised red onion with Perl las (local blue cheese) roasted beetroot & rocket salad (V)*

*Main Course*

*Homemade faggots, mash, mushy peas & onion gravy*

*Vegetarian chilli with Jasmine rice (V+)*

*Broad bean and courgette pasta carbonara with garlic bread (V)*

*Roast chicken breast with leek & smoked bacon sauce, pea & potato cake*

*Pork cooked with cider & onion dressing, root vegetable mash*

*Fillet of sea bass with Thai spices & coconut milk, Jasmine rice*

*To Finish*

*Our garden fruit crumble with custard or cream*

*Warmed Welsh cakes with strawberries, vanilla ice cream and butterscotch sauce*

*Warm chocolate brownie with praline and vanilla ice cream*

*Vanilla cheesecake with our garden blackcurrant orange compote*

*Fresh fruit salad with lemongrass, ginger & sweet wine syrup and 'Marios' vanilla ice cream*

*(V+) = Vegan (V) = Veggie*