



Lunch – Wednesday- Saturday 12-4pm 2 courses @ £18.95 – 3 courses @ £22.95
Evening 4-9pm & Sunday 12-8pm 2 courses @ £23.95 – 3 courses @ £27.95

Pre-Starters to share...

Soft baked garlic ciabatta **£4.75** with cheese **£5.25**

Warm French Bread **£4.75** Marinated olives **£3.95**

Starters...

Chef's homemade soup of the day served with stone baked garlic ciabatta bread (v)

Panko breaded Welsh goats cheese served on peppery rocket leaves with sticky chilli jam (v)

Asparagus spears, soft poached egg, parmesan shavings, balsamic reduction & tomato concasse (v)

Creamy field mushrooms with garlic & thyme served on toasted sourdough & spring onion (v)

Grilled Bury black pudding topped with a mini potato rosti, soft poached egg & hollandaise sauce

Deep fried chicken wings tossed in a spicy buffalo sauce with celery batons and sour cream dip

Smooth Brussels pate with salad leaves, caramelised onion and toasted sourdough bread

Homemade chilli con carne topped with cheddar cheese, sour cream, spring onion & tortilla chips

North Atlantic prawns in Marie rose sauce on Highland smoked salmon, lemon & granary bread

Warm potted Morecambe Bay shrimps served in spiced butter with lemon and toasted sourdough (add **£4.50**)

Wok fried tiger prawns and spicy chorizo served in sweet chilli sauce with garlic ciabatta (add **£4.50**)

Mains...

Chargrilled 10oz prime 28-day aged sirloin steak cooked to your liking served with, chunky chips, confit tomato & a choice of au poivre, garlic butter or creamy blue cheese (add **£6.50**)

Chargrilled 7oz grass-fed, 28-day aged Welsh fillet steak chargrilled to your liking served with hand cut chips, confit tomato & a choice of au poivre, garlic butter or creamy blue cheese (add **£8.95**)

Homemade spicy 3 bean chilli, melted cheddar cheese, sour cream, spring onion & fresh chillies, served with steamed white rice and tortilla chips (v)

Halloumi & cashew nut stir fry with fresh egg noodles, oriental sauce with chillies, ginger, & julienne of veg (v)(n)

Goats cheese spaghetti tossed in pesto with rocket, asparagus, cherry tomatoes & toasted pine nuts (v)(n)

10oz grilled bacon chop with creamed mashed potatoes, green beans, shallots & au poivre sauce

Oven baked truffle chicken breast served on fresh egg spaghetti in an authentic tomato ragu with rocket, parmesan shavings & balsamic

Sticky pork and cashew nut stir fry with sizzled ginger, chilli and spring onion in an oriental sauce with egg noodles(n)

Chargrilled Cajun chicken breast topped with cheddar cheese & sour cream with fries and salad leaves

Pan fried sea bass fillet served on creamed mashed potatoes with spinach & a white wine, bacon, dill cream sauce.

Steak frites, tender 5oz flattened sirloin steak flash grilled served pink with fries & rocket leaf salad

(Add a sauce **£1.95**– Garlic Butter or Peppercorn or Creamy blue cheese sauce)

Homemade steak & Guinness pie served with creamed mashed potatoes, seasonal vegetables & pan roasted jus

Traditional fish & fries, beer battered loin of cod served with French fries & mushy peas

Pork schnitzel, lightly fried loin of pork, in panko breadcrumbs, with fries & deli style slaw

Butchers' pork sausages served on creamed mashed potato, with caramelised onion chutney and homemade gravy

Slow roasted baby back ribs, fall off the bone, in a tangy BBQ sauce served with shoe string fries

Smoked haddock served on creamed mashed potato, asparagus spears, hollandaise sauce with soft poached egg

Side orders £3.95...

Hand cut chips ~ Fries ~ Deli style coleslaw ~ Green beans, shallots & parmesan ~ Asparagus spears in garlic butter

~Rocket, parmesan and cherry tomato salad ~Mixed seasonal vegetables ~Onion rings ~ Honey roasted parsnips



Desserts...

- Banoffee mess, crushed meringue, banana, toffee sauce & fudge pieces mixed together with fresh whipped cream
- Classic crème brulee, caramelised to order served with a shortbread biscuit
- Caramel crunch cheesecake served with salted caramel ice cream, fudge pieces, drizzled with toffee sauce
- Rich and indulgent warm chocolate fondant with a melting middle served with vanilla ice cream
- Fruit mess, crushed meringue, fruits of the forests and raspberry coulis mixed together with fresh whipped cream
- Sticky toffee pudding, served warm with hot custard
- Ice cream, choose two scoops - vanilla, salted caramel, strawberry or chocolate.
- Cheese board, cheddar, stilton and brie served with a variety of biscuits, grapes and chutney (add £3.50)

Coffee...

- Americano, served black or with hot milk. Regular @ £3.00 Large @ £3.50
- Cappuccino. Regular @ £3.25 Large @ £3.75
- Caffe Latte @ £3.75
- Flat white @ £3.25
- Espresso @ £2.50
- Hot chocolate, with cream and marshmallows @ £3.75
- Liqueur coffee, choose your favourite liqueur served with coffee and whipped cream @ £6.50
- Tea, choose from breakfast, mint, earl grey or fruit @ £2.75
- Iced coffee @ £3.50 Add syrup @ 50p Vanilla, Caramel, Hazelnut

Drinks...

Beer and cider by the bottle

Peroni Nastro Azzurro	£3.95	Bitter	£4.60
Peroni gluten free	£4.25	Guinness Draught Surger	£4.60
Brewdog Punk IPA	£4.25	Corona	£3.95
Becks Blue (0.05%)	£2.80	Old mout kiwi and lime	£4.85
Kopparberg Naked Apple	£4.85	Old mout berries and cherries	£4.85

Beer on draught

Peroni PINT	@ £4.95	½ PINT	@ £2.75
-------------	---------	--------	---------

Soft Drinks

- J2O (a choice of flavours), Appetizer @ £2.95
- Coke, Diet coke, Lemonade @ £2.95 Large @ £3.95
- Ginger ale, Bitter lemon, @ £2.05
- Glass soda water @ £1.05 Large @ £2.00
- Orange Juice, Apple juice, Cranberry juice, Pineapple juice £2.95
- Cordials – Blackcurrant, Lime, Orange 35p
- Radnor Hills Still & Sparkling Water 750ml @ £3.95 330ml @ £2.50
- Schweppes tonic 125ml, Schweppes slimline tonic 125ml @ £2.05
- Fever tree tonic 200ml, Fever Tree light tonic 200ml, Fever tree elderflower 200ml
- Fever tree aromatic 200ml, Fever tree Mediterranean 200ml, Fever tree Ginger beer 200ml @ £2.95

Please ask a member of staff for our wine and cocktail list