

Example evening a la carte menu

Homemade Soup of the Day	£3.50	
Warm Goats Cheese Croute With honey roasted beetroot and shallot, and a red wine reduction	£5.75	
Salad of Warm Pigeon With honey soused vegetables	£5.95	
Pasta Carbonara Spaghetti with bacon, mushrooms, cream and Parmesan cheese	£5.25	£9.95
Pheasant and Pistachio Terrine With homemade chutney and toasted bread	£5.50	£10.50

FISH AND SHELLFISH

Roast Fillet of Hake With garlic mash and crispy Parma ham		£12.50
Tempura King Prawns With chilli jam & rocket	£7.95	£14.95
Sustainably Caught Coley Fillet on a risotto cake with saffron sauce		£12.95
Spicy Salmon Fishcake With butter sauce and dressed rocket	£5.75	

MAIN COURSES

Welsh Black Sirloin Steak Mushrooms, roasted tomato, au poivre sauce and hand cut chips		£15.95
Welsh Lamb Confit With mashed potato and rosemary and garlic sauce		£12.95
Free Range Glaisfer Farm Chicken Breast Stuffed with wild mushrooms, served with puy lentils and Madeira sauce		£13.95
Glaisfer Farm ½ Roast Duck With braised red cabbage and redcurrant jus		£14.95
Duo of Pork Tenderloin and confit belly with sweet potato mash and cider sauce		£11.95
Aubergine, Courgette & Goats Cheese Stack With fresh tomato sauce		£9.95

SIDE DISHES - £2.50

Creamed Potatoes - House Salad - Savoy Cabbage with Bacon - New Potatoes

Cauliflower & Broccoli Cheese - Hand Cut Chips - Mixed Vegetables - Onion Rings - Extra Bread (£1.25)

We rear over 80% of our own meat at the family farm in Llangynidr (7 miles away)