

MENU

SMALL PLATES & STARTERS

Selection of Warm Breads, with Extra Virgin Olive Oil, Balsamic, Butter, & Aioli Dip (v) 6.95

Soup of the Day served with Warm Bread & Butter (v, can be vg and gf) 6.95

Prawn Cocktail with Marie Rose Dressing, Tempura Red Velvet Prawn, Lemon, Brown Buttered Bread (can be gf) 10

Whole Tail Deep Fried Scampi served with a Tartare Sauce & Lemon 7.95

Breaded Chicken Bites with a Sweet Chilli or BBQ Sauce 7.95

Lamb Stuffed Garlic Doughballs with Mint & Coriander Mayonnaise 9

Garlic & Rosemary Doughballs with a Garlic Butter Dip (v, can be vg) 8

Pan Fried Wild Mushroom on Toasted Sourdough, Topped with Snowdonia Truffle Cheese Bechamel (v) 8

Goats Cheese, Fig, & Caramelised Onion Mille-Feuille (v) 7

Smashed Avocado on Toasted Sourdough
with Roasted on the Vine Cherry Tomatoes, Chilli Flakes & Balsamic Reduction (v, can be gf) 7

Roasted Beetroot with Yoghurt & Walnuts (v, gf) 7

Homemade Duck Confit Spring Roll with a Hoisin Sauce 8

Smoked Mackerel, served with a Horseradish & Cucumber Purée 8

Charred White and Green Asparagus, Poached Egg, Bacon Dust, Bacon Jam & Bearnaise Sauce 7

CIABATTAS

Chicken, Pesto Mayonnaise & Melted Mozzarella 9

Tikka Roasted Vegetable & Garlic Mayonnaise (v, can be vg) 8.5

BBQ Pulled Pork with Tzatziki Dressing & Crispy Onions 11

Beetroot & Chickpea (v, vg) 8.5

Halloumi, Rocket, & Sweet Chilli (v) 8.5

ROYAL PLOUGHMAN'S

Honey Roasted Ham Slices, selection of Cheese, (orange & whiskey, caramelised onion, garlic & chive),
Tikka Chicken Skewer, Homemade Duck Spring Roll, Pickles, Bread Rolls & Butter

For one - 17.5

For two - 25

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£)

An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.

v= vegetarian vg= vegan gf= gluten free

MAINS

Courgette Cannelloni Stuffed with Red Pepper & Tomato Mousse,
topped with Grated Parmesan & Micro Cress, Garlic Bread (v, vg, gf) 17

Roasted Beetroot, Blue Cheese & Walnut Salad, with Poached Egg & Black Pepper French Dressing (v, gf, can be vg) 18

Vegan Pie of The Day, served with Roasted New Potatoes and Seasonal Vegetables 19

Royal Beer Battered Cod, Fat Chips, Minted Mushy Peas, Tartare Sauce 18.95

Sage & Onion Crusted Cod Loin, Miso Buttered Asparagus, Potato Gratin, Miso Lemon Butter 25

Pan Fried Salmon, Black Garlic Aioli, Charred Baby Leeks, Baby Hasselback Potatoes,
Wasabi & Lemon White Wine Dressing 21

Spiced Monkfish Fillet, Squid Ink Tagliatelle, Smoked Mackerel Butter & Tempura Pak Choi 25

Pan Fried Cornfed Chicken, Whipped Beetroot, Roasted Baby Beetroot, Roasted on the Vine Tomato,
Parmentier Potatoes & Balsamic Chicken Jus (gf) 23

Braised Moroccan Lamb Open Ravioli, Minted Lamb Jus 22

Homemade Flatbread Topped with BBQ Pulled Pork, Crispy Onions, Smoked Bacon Bits, Spring Onions & Chillies,
served with a Tzatziki Dressing & Pomegranate 22

Roasted Lamb Rump, Parsnip & Spinach Puree, Honey Roasted Root Vegetables, Parmentier Potatoes, Red Wine Jus 25

Chargrilled Chicken Tikka with Roasted Vegetable Skewers,
served with a Mint & Coriander Mayonnaise Dressing, Coconut Rice & Flatbread 24

Breaded Chicken Burger with Pesto Mayonnaise & Melted Mozzarella, Rocket, Fat Chips 19

10oz Ribeye Steak, Triple Cooked Chips, Roasted Tenderstem Broccoli,
Grilled Tomato, Sauteed Mushrooms & Hotel Butter (gf) 29

SUNDAY ROASTS

Available every Sunday from midday until 6pm. We work closely with our local Butchers to ensure the highest quality fresh meats. Please be aware that some items may be subject to change or demand can make them unavailable.

Our Roasts are served with: Beef Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Gravy.

Roast Sirloin of Beef 19.5

Roast Chicken Supreme 17.5

Belly of Pork 17.5

Vegan Pie of The Day, Vegan Roast Potatoes, Vegan Buttered Seasonal Greens; Vegan Gravy (v, ve) 19

SIDES & SAUCES

British Fat Chips 4.5
(v, ve, gf)

Side Salad 4.5
(v, ve, gf)

Skinny Fries 4.5
(v, ve, gf)

Miso Buttered Seasonal Vegetables 4.5
(v, gf, can be ve)

Grilled Halloumi Cheese 5.5
(v, gf)

Garlic Flat Bread 4.5
(v, ve, gf)

Peppercorn Sauce 3
(v, gf)

Mushroom Sauce 3
(v, gf)

Bearnaise Sauce 3
(v, gf)

DESSERTS

Chocolate Garden 8

Chocolate pot filled with fudge cake, topped with chocolate soil. Served with hot custard

Upside Down Sundae 7

After dinner mint chocolate, honeycomb, and rocky road, topped with waffle cone and chocolate sauce

Vegan Fudge Cake (v, vg) 7

Trio of Sorbet (v, vg, gf) 7

Passionfruit, Raspberry, and Lemon

Vegan Carrot Cake (v, vg) 7

Cheeseboard

For one - 12 For two - 22

Caramelised onion, garlic & chive cheddar, orange & whiskey cheddar, and Snowdonia truffle cheese served with a selection of crackers, celery, apple, spiced plum chutney & butter



OUR FAVOURITE AFTER DINNER COCKTAILS

A perfect treat to end a wonderful meal

Espresso Martini 9.95

Vanilla vodka, Kahlua coffee liqueur, espresso coffee, sugar

Pornstar Martini 10.5

Passionfruit liqueur, vanilla vodka, passionfruit puree, passionfruit juice, lime juice, and side car of Prosecco



DESSERT & FORTIFIED WINE

£

50ml

Solera 1847, Jerez-Xeres Sherry

3

An elegant cream sherry, a perfect end to a meal

Quinta da Prelada LBV Port

4.5

Fruity, full bodied, combined with a fine dry finish.

Noval 10 year old Tawny NV, Portugal

4.75

Aged for an average of 10 years this tawny Port is rich with a delicate nuttiness and raisin fruit flavours. 19.5%

Rubis Chocolate Wine

3

An indulgent blend of fortified red Tempranillo wine and premium chocolate flavour. Velvety chocolate in the mouth with red fruit and cherry flavours. 15%



COFFEE LIQUEURS

French (*Gran Marnier brandy*)
Calypso (*Tia Maria*)

Italian (*Amaretto*)
Irish Cream (*Baileys*)

Irish (*Jameson whiskey*)
Captain Jacks (*Sailor Jerry*)

£5 EACH

COFFEE

Americano	2.85	Flat White	3.25	Cappuccino	3.25
Espresso	2.25	Latte	3.25	Hot Chocolate	3.75
Milk Alternative - Oat/Almond/Soy - 50p extra		Extra Shot of coffee - £1			

TEA £2.7 CUP £3.5 POT

English Breakfast / Earl Grey / Pure Peppermint / Lemon & Ginger /