

BEGINNINGS

Cherry tomato focaccia bread, served with olive oil and balsamic vinegar for dipping (v)	£2.95
A bowl of Mediterranean herb marinated mixed olives (v)	£3.25
Cockles, malt vinegar and white pepper	£3.50
Anchovies marinated in oil	£3.50
A jar of sweet mini bell peppers stuffed with feta and drizzled with olive oil (v)	£3.50

STARTERS

Butternut Squash soup (v)	£6.95
Moroccan spices, smoked feta cheese and a mini brioche loaf	
Crispy British whitebait	£6.95
Served simply with lemon, tartare sauce, granary bread & butter	
The classic 1970's prawn cocktail	£7.50
Served simply with lemon, Marie Rose sauce, granary bread & butter	
Salt and pepper squid	£7.95
Chunks of squid in a light salt and pepper batter served with Asian slaw, prawn crackers and green chilli and lime dipping sauce	
Goose, herb and mustard terrine	£7.95
Served with sticky fig relish and toasted sourdough	
Haggis Scotch Egg	£7.95
Served with sweet pickled balsamic onions, real ale chutney, and spiced parsnip crisps	

MAINS

Roast Chicken	£11.95
With stuffing and 'pigs in blankets' and gravy	
Welsh topside rump of beef	£12.50
With Yorkshire pudding, roasted potatoes, parsnips and a rich beef and red wine gravy	
Mushroom, cranberry and brie Wellington (v)	£12.95
Folded with spinach and herbs, and wrapped in puff pastry, with a rich red wine	
Welsh leg of lamb	£13.50
With apricot stuffing, roasted potatoes, parsnips and a red wine gravy	
Beer battered Cod and chips	£13.50
Classic British fish and chips in beer batter and served with mushy peas and tartar sauce	
Welsh steak and Guinness pie	£13.95
Slow cooked Welsh beef in a rich Guinness gravy, with Per Las Stilton cheese and topped with a suet pastry crust, served with colcannon mash	

All mains except the Cod & chips are served with traditional seasonal vegetables