

# APPETISERS

## **Fresh Mixed Breads, Olives & Oils**

£2.00

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## **Chicken & Noodle Thai Soup**

£3.00

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## **Baked Field Mushrooms. Olive Toast (V)**

Taleggio Cheese & Herb Dressing £5.45

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## **Lobster Linguine**

with tomato and garlic £5.85

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## **Tapas Platter**

**to share (2 persons). £10.00 : Choose 4 Tapas;**

Spicy Meat Balls, Fish Cakes, Chorizo Spanish Sausage, Garlic Prawns, Mussels in white wine, Garlic Mushrooms, Spicy Squid, Crispy Whitebait, Cockle & Laverbread Croquettes, or Onion Bhajis

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## **Crab Mayonnaise**

Crab mayonnaise with avocado, cucumber, capers and tarragon £5.35

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## **Moules Marnier**

Spanish Mussels cooked in White Wine, Garlic, Double cream & Fresh Parsley

£6.50 Starter

or £12.50 Main Course

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## **Cockle And Laverbread Spring Rolls, House Made !!**

Local Cockles & Laverbread from Penclawdd, Bacon , Sesame Dressing £5.45

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## **Ham and Apricot Terrine**

Homemade Apple Chutney £4.95

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## **Warm Goats Cheese & Sun Dried Tomato Tarte (V)**

Rocket, Hearty Salad & Pesto dressing £4.85

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## **Mushrooms Diplomat (V)**

Tender Button Mushrooms sautéed in White Wine, shallots hint of Stilton Cheese finished with double cream & Served in pastry case £4.95

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**Good Food Takes Time !!**

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# From The Grill

## Signature Steaks

### **Big Beef Chop “HOUSE SPECIAL”**

1 lb of aged “Celtic Pride” Rib-eye Steak Grilled on the bone £18.95

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### **Grilled Grass-fed Sirloin Steak 10-oz**

The Sirloin is cut from the strip loin and is well marbled creating one of the most tasty steaks-Lazy Aged £14.95

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### **Tender Rump Steak 10-oz**

Succulent & Tender £14.95

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*If you would like your steak cooked in Garlic just Ask !!*

### **SAUCES £1.95**

**Classic Peppercorn Sauce,  
Mushroom Port & Red Wine,  
Stilton Butter**

## Fish

### **Fruits De Mer Plateau**

Mixed Fresh Seafood Platter including Sea bass, Mussels, Crevettes, Quid, Cod & Salmon £14.95

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### **Baked Sea-bass**

Braised fennel and a champagne Beurre Blanc with chives and tomato concasse £14.95

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### **Grilled Red Snapper**

Simply Grilled with Garlic, Olive Oil, Caper Butter £14.95

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### **Crevettes Garlic Butter & Lemon**

King Size “Shell On” Grilled Prawns with Fresh Garlic, Parsley & White Wine £16.95

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# CHEF'S RECOMMENDATIONS

## **Rack of Welsh lamb**

With Rosemary & Carmarthen Honey  
Roasted roots, chive & spring onion mash, Rosemary jus £14.85

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## **Escalope of Veal**

Shitake Mushroom and marsala wine sauce £14.95

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## **Crispy Belly of Pork**

Slow Roasted Belly of Welsh Pork, Black Pudding & Crackling £14.65

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## **Chicken Ballerina**

Julienne Strips of Chicken Steamed in Chablis, hint of tarragon ,cherry tomatoes finished with baby spinach leaves & fresh cream £12.95

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## **Mozzarella & Spinach Stuffed Chicken**

Pea and tarragon risotto, Tomato Provencale Garlic Sauce £12.95

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## **Wild Woodland Mushroom and Baby Spinach Risotto (V)**

Shallots, Garlic & Balsamic Glaze. £12.95

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## **Baked Aubergine (V)**

Tomato, Courgette And Taleggio Cheese £12.95

### **Side Orders £2.00**

**Side Salad    Battered Onion Rings    Hand Cut Chips**  
**Garlic Bread    Garlic Mushrooms**

**All Main Courses Served with a Selection of Seasonal**  
**Vegetables**

**Dauphinoise Potatoes or Chunky fresh Chips**

**All Steaks are Flame grilled to order.**

**Our steaks are 21-day aged.**

**Rare** – very red, cool centre    **Medium Rare** – red, warm centre  
**Medium** – warm, pink centre    **Medium Well** – slightly pink centre  
**Well Done** – cooked through