

EVENING MENU FEBRUARY 2015

THE STARTERS

Chicken liver, thyme, caramelised onion & brandy paté with sweet onion balsamic jam & crispy French toast (gfo)	£6.25
Sauté king prawns & Morecambe bay brown shrimps with hot baked avocado, sauté red onions, garlic & parsley (gf)	£6.75
Sauté mushroom puff pastry tartlet with cream, brandy, garlic butter, baby spinach, cheddar & caramelised onions (v) (gfo)	£6.95
Smoked haddock risotto with cream, baby spinach, peas & parmesan (gf)	£6.75
Trio of duck – char-grilled breast, confit leg, and cured breast with orange curd, shallots, and granola crumble	£7.25
Cream of leek, chive & smoked cheddar soup with crispy potato croutons (v) (gfo)	£5.50
Homemade black pudding with crispy fried poached egg, sweet tomato jam, sauté potatoes, and English mustard dressing	£6.25
Crispy fried 'Italian' cheese sandwiches – ricotta, mozzarella, dolcellate & pecorino cheese with sweet tomato, balsamic & rosemary relish & roasted garlic & parsley mayonnaise (v)	£6.75

THE MAIN COURSES

Local lamb chops – rosemary, oregano, garlic & lemon marinated char-grilled chops with parmesan & sun blush tomato polenta, and black olive & rich red wine sauce	£15.95
King prawn stuffed fillets of sole with a smoked salmon, prawn, fennel, and white wine cream sauce, buttered leeks & creamed spinach (gf)	£14.95
The Catch! – seafood au gratin (prawn, crab & queen scallop), crispy cod goujon, poached stuffed sole paupiette, grilled king prawns, sea bass & monkfish with provençal relish, buttered samphire, pea puree, and homemade citrus mayonnaise	£16.95
Duo of local pork – crispy pressed belly & char-grilled tenderloin with sauté cabbage, apple relish, char-grilled home cured bacon & cider gravy (gf)	£15.50
Individually baked roasted shallot, butternut squash, spinach, dolcellate & cheddar cheese, 'en croute' with a warm beetroot, walnut, celery & fondant apple dressing (v)	£13.25
Artichoke ravioli – filled with roasted pepper, black olive, mascarpone, pine nut, parsley & garlic, with a tomato & chilli cream sauce, slow roasted butternut squash & charred courgettes, rocket & pesto (v)	£13.25
Char-grilled prime thick cut local Welsh steak with crispy onion rings, roasted mushrooms & tomato (gfo)	
SIRLOIN	£21.95
FILLET	£24.95

Sauces – creamy green pepper/red wine/or topped with grilled Shropshire blue cheese rarebit
WHY NOT TRY YOUR STEAK TOPPED WITH OUR HOMEMADE PATE & THE RED WINE SAUCE!!

At no extra cost – all main courses are served with a selection of vegetables or a house salad, and a choice of homemade chips, sauté potatoes with caramelised onions & parsley, or root vegetable dauphinois

(v = vegetarian gf = gluten free gfo = gluten free option available, please ask!!)
If you have any other dietary requirements, please let us know and we'll do our best to please!

WE ALSO HAVE OUR SPECIALS!!!!