

Dinner Menu

Chef's Homemade Soup of The Day

Crayfish Tails, Baby Gem, Sweet Chilli and Guacamole

Oak Smoked Chicken, Apricots and Curried Mayonnaise

Fresh Pasta, Beef Bolognese and Parmesan

Caesar Salad, with Garlic Croutons, Crispy Pancetta, Parmesan and Anchovies



Roasted Sirloin of Welsh Beef,
Yorkshire Pudding, Ponch Maip, Sautéed Greens and Rich Pan Gravy

Salmon Fishcakes,
Sautéed Spinach, Crushed New Potatoes and Celeriac Remoulade

Cauliflower and Broccoli Bake
with Leek and Welsh Cheddar Cheese, New Potatoes and Crisp Salad

Free Range Chicken, Ham & Leek Pie,
Chipped Potatoes with Greens

Spinach and Ricotta Tortellini
with Tomato and Olive Sauce and Green Salad



Warm Bread and Butter Pudding with Penderyn Whiskey and Orange Syrup

Fresh Fruit Salad with Cream

Lemon Tart with Berries

Dark Chocolate and Baileys Mousse

A Selection of Cheese & Biscuits