

Dinner Menu

Chef's Homemade Soup of The Day

Pressed Ham Hock, Homemade Piccalilli and Charred Ciabatta

Coldwater Prawn Cocktail with Baby Gem and Marie Rose Sauce

Buffalo Mozzarella and Tomato Salad with Basil Dressing

Deville Whitebait with Garlic Mayonnaise



Roast Leg of Welsh Lamb,
Creamed Leeks, Roast Potatoes, Carrots and Rich Pan Gravy

Grilled Free Range Chicken Breast,
New Potatoes, Carrots, Broccoli and Green Peppercorn Sauce

Baked Salmon En Croute,
New Potatoes, Spinach, Broccoli and Herb Cream Sauce

Fresh Pasta with Sunburst Tomato,
Spinach, Olives and Tomato Sauce

Homemade Goats Cheese and Red Onion Tart,
New Potatoes and Crisp Salad



Warm Raspberry and Rhubarb Crumble with Vanilla Ice Cream or Cream

Fresh Fruit Salad with Cream

Bailey's Crème Brûlée with Biscotti

Chocolate Fudge Cake with Chocolate Sauce

A Selection of Cheese and Biscuits