

Dinner Menu

Chef's Homemade Soup of The Day

Pressed Welsh Ham Hock, Piccalilli and Charred Ciabatta

Roasted and Smoked Salmon Terrine, Leaves and Horseradish Dressing

Pembrokeshire Cheddar and Red Onion Quiche, Fruit Chutney, Coleslaw and Leaves

Coldwater Prawns, Avocado and Thousand Island Dressing



Crumbled Breast of Free Range Chicken,
Parmentier Potatoes, Broccoli, Tomato Sauce and Mozzarella

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

Welsh Lamb and Root Vegetable Hotpot,
Crispy Potatoes and Sautéed Red Cabbage

Roasted Mediterranean Style Vegetables,
with Olives, Sunburst Tomato and Crispy Polenta

Fresh Tagliatelle Pasta with Wild Mushroom,
Sherry, Garlic and Cream, Garlic Bread



Homemade Rhubarb and Strawberry Crumble with Vanilla Ice Cream

Fresh Fruit Salad with Cream

Welshcake Eton Mess with Berries

Chocolate Orange Gateau with Raspberry Coulis

A Selection of Welsh Cheese & Biscuits