



Set Menu

For tables of 15 and above

2 courses £20

3 courses £24

Starters

Soup of the day,
warm bread roll (v)

Goats cheese beignets,
beetroot purée, pine nuts, and pickled shallots

Chicken liver & brandy parfait,
apple purée, garlic dust & toasted ciabatta

Pan seared haddock fillet,
crispy black pudding, wild leaves & sauce vierge

Mains

8oz Feather blade steak

Served with hand cut chips and a medley of fried onions,
mushrooms and cherry tomatoes

Add peppercorn, Diane or blue cheese sauce £2.5 or Cafe de Paris butter or garlic butter £2 add surf £3

Pinot Grigo chicken fillet

sautéed new potatoes, roast Mediterranean vegetables, creamy white wine sauce

Real ale battered fish

hand cut chips, minted mushy peas & homemade tartar

10oz cured bacon chop

black pudding & mash croquettes, seasonal vegetables & a honey mustard sauce

Goats cheese salad

Roasted vegetables, olives and pine nuts

Desserts

Tafarn y Bont triple chocolate brownie
chocolate sauce & ice cream

Lemon & lime cheesecake
with lemon curd

Sticky toffee pudding
butterscotch sauce and ice cream