



# 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

**Confit Duck leg,**  
sweet potato purée & sloe gin glaze

## 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

### Pork rib steak

black pudding & mash croquets, tender steam broccoli, apple puree & red current jus

**Scallop and king prawn risotto**  
finished with kale infused white wine 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