

# **SAMPLE MENU Starters**

Soup of the Day	£6.50
Served with a Warm Bread Roll	
Crispy Coated Whitebait	£6.50
With Tartare Sauce	
Crieny Cranharm and Pric Wantons	£6.50
Crispy Cranberry and Brie Wontons	20.30
With Rocket and Herb Oil	
Chicken and Brandy Pâté	£6.50
With Chutney and Toasted Baguette	
Chicken Caesar Salad	£6.50
With Parmesan and Herb Croutons	
Gurnard Goujons	£6.50
With Mushy Peas and Fresh Lemon	
Crisary Onion Phaii	£6.50
Crispy Onion Bhaji With Curry Mayo	20.30
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# **SAMPLE MENU**Mains

New England Fish Chowder With Baby Prawns, Mixed Vegetables in a Creamy Stew Served with Fresh Toast	£16.00
Grilled Rib-Eye Steak With Field Mushrooms, Tomato and Thick Cut Chips Extras (£2.00): - Peppercorn Sauce - Blue Cheese Sauce	£24.00
Steak and Guinness Pie with a Puff Pastry Lid* £16.50 With Chips and Peas *Room To Reward 50p from every sale of this dish will go to Room to Reward - A unique charity that utilises unsold hotel rooms to enable charities and communities to thank their Dedicated Volunteers with a well-earned break	
Halibut Fish and Chips With Mushy Peas, Tartare Sauce and Lemon	£16.00
Panciotti Pasta Parcel Filled with Asparagus and Mascarpone in a Creamy Lemon and Herb Sauce	£15.00
Grilled 14oz T-Bone Steak With Homemade Chunky Chips, Onion Rings, Cherry Tomatoes and Mushrooms	£28.50
Pork and Stuffing Roulade	£16.00

Guests on dinner, bed and breakfast basis have a food allowance of £25.50 per person; any amount spent over this allowance will be charged for. Drinks are not included.

For further information on allergens contained within our dishes, please ask a member of staff who will be more than happy to help.

Roast Potato, Sautéed Kale and Cider Sauce



## SAMPLE MENU Desserts

Millionaire's Cheesecake	£7.50
With a Luxury Caramel Sauce, Biscoff Crumb and	
Caramelised Biscuit Ice Cream	
Sticky Toffee Pudding	£6.50
With Butterscotch Sauce and Vanilla Ice Cream	
Mature Aged Cheese and Biscuits	£7.50
With Welsh Apple Chutney, and Celery	
Pink Gin and Tonic Cheesecake	£6.50
With Raspberry and Gin Coulis	
Warm Belgian Chocolate Fondant	£6.50
With a Truffle Chocolate Soft Centre,	
Fresh Strawberries and Vanilla Crème Anglaise	
Banoffee Meringue Roulade	£6.50
With Baileys Chocolate Sauce	



### Vegetarian

Roast Vegetable Penne Pasta In a Herb Tomato Sauce Topped with Parmesan Cheese	£11.50
Teriyaki Stir-Fry Egg Noodles With Fresh Coriander & Nigella Seeds	£12.00
Vegetable Tikka Masala Curry With Wild Basmati Rice & Garlic Naan	£14.00
Roast Vegetarian Sausage With Mashed Potato, Seasonal Vegetables In a Yorkshire Pudding & Onion Gravy	£14.00
Vegetarian Burger On a Toasted Bun with Mayo, Relish, Salad and Tomato Served with Coleslaw & Chips	£14.00 Leaves

With Roasted Vegetables in a Cajun Spice with Melted

Cheese on a Toasted Bun served with Chips

£9.95

Vegetarian Winter Sandwich



#### Vegan

**Roasted Vegetable and Herb Penne Pasta** £11.50 In a Rich Tomato Sauce with Rocket Salad

**Teriyaki and Coriander Stir-Fry Vegetables** £12.00 With Wild Basmati Rice

### Vegan Sausage

£14.00

With Steamed Potato & Seasonal Vegetables Served with Herb Tomato Sauce

### Vegan Burger

£14.00

On a Toasted Bun with Relish, Salad Leaves & Tomato Served with Salad Garnish & Chips

#### Vegan Winter Sandwich

£8.50

With Roasted Vegetables in a Cajun Spice On a Toasted Bun served with Chips

#### Tikka Masala Curry

£14.50

With Roasted Vegetable
Wild Basmati Rice & Garlic Naan Bread