



WINTER 2011

TO START

- Home Made Winter Warmer Soup** (v) - served with our house granary bloomer £5.50
- Warm chorizo & Black Pudding** on a balsamic dressed, rocket salad tossed with thyme croutons £5.50
- Crawley Mushrooms** (Starter/Main) (V) - a variety of mushrooms cooked in a rich garlic sauce, with white wine and a hint of Dijon mustard served on toasted olive bread & melted mozzarella £5.95/£10.50 (as a main course)
- Moules mariniere** (GF) steamed open with sauvignon blanc white wine, shallots & cream served with garlic-rubbed olive bread £7.50
- Seared Black Pearl Scallops** (GF option) - pan-fried scallops with chorizo and a Modena balsamic vinegar syrup on a bed of cauliflower puree £8.95

TO FOLLOW

- Chicken Saltimbocca** (GF option) - escalope of pan fried chicken with chestnut mushrooms and fresh rosemary topped with Parma ham and melted mozzarella in a delicate sherry sauce, served with broccoli & string chips £14.50
- Venison bourguignon** - Pot-roasted local venison, cooked in red wine, smoked bacon & shallot gravy served with horseradish & rosemary dumplings and brussels sprouts £13.95
- Whole Sea Bass** served in a gentle white wine & mussel sauce, served with parmentier potatoes and sauteed leeks £14.50
- Wild Mushroom & Welsh Goats Cheese Wellington** (V) - creamy mushrooms, goat's cheese and baby spinach wrapped in puff pastry served with a house salad and string chips £13.50
- 10oz Tender Pan-Fried Rib-Eye Steak** (GF option) - cooked just how you like it, served with hand cut chips, house salad and our delicious peppercorn sauce or rosemary & red wine jus £21.00
- Home made Pie of The Day** - topped with buttery short crust pastry, served with Dauphinoise potatoes & buttered cabbage £13.50
- "Mat's" Slow Roasted Half Shoulder of Lamb for Two** (GF option) - mouth-watering lamb with a rich mushroom and rosemary sauce served with buttered leeks and handcut chips £25.00
- Thai Curry (Chicken or Prawn with Pak Choi (v) option)**, cooked in authentic Thai spices served with a fragrant sticky rice and prawn crackers. £14.50
- Apple brandy Pork Crostini** - Pork fillet medallions pan-fried in a creamy apple brandy sauce served on a toasted crouton with crushed royal new potatoes & French trimmed beans £15.00
- Chicken Pomodoro Basilico** - marinated chicken breast with oven-roasted tomatoes and mushrooms in a rich Italian garlic and basil sauce tossed with chorizo and fresh spaghetti £13.50

Please note that all our dishes are cooked to order, so if you are in a hurry please check cooking times with the staff.

GF = gluten free V = vegetarian.

SIDE ORDERS

Portion of String Chips £2.50

Hand Cut Chips £3.50

House Dressed Salad £2.95

Garlic bread £2.50

Mixed Warm Breads to share with marinated olives, served with an olive oil & balsamic vinegar dip to share £6.50

HOME MADE DESSERTS – All £5.50

Hot Chocolate Croissant Pudding served with a irresistible warm Irish Custard

Winter Fruit Crumble – As good as mother makes served with custard

Coffee & Chocolate torte - served with raspberry coulis

Apple Fritters – with a mulled wine coulis and vanilla ice cream

Sticky Toffee Pudding, with toffee sauce, served with cream – one of your all time favourites

White Chocolate & Raspberry Mousse – served with a chocolate wafer

A Selection of Ice Cream (chocolate & vanilla) or Fruit Sorbets (mango & passion fruit or raspberry)

Award winning Welsh & English Cheeseboard, perfect for sharing £7.95 for 1, £10.50 for sharing

“Black Bomber” - cheddar with attitude, extra mature cheddar in a black wax

“Oxford Blue” Stilton

Creamy French Brie

All served with biscuits, apple, celery and homemade red onion marmalade.

Ideal with a glass of port.

HOT BEVERAGES

Freshly Ground Black Coffee or Café au Lait £1.95

Cappuccino, Latte or Mocha £2.10

Espresso, Caffé Americano or Macchiato £1.90

Double espresso £3.20

Hot Chocolate £2.10

Decaffeinated Ground Coffee £1.95

English Breakfast Tea £1.80

Selection of Infused Teas (please ask for selection available) £1.95

Sunday Roast

Why not enjoy a relaxing Sunday roast in traditional surroundings. We serve our usual al la Carte menu plus our ever-popular roast lunch (12.00 – 2.30pm, booking strongly recommended) £10.50

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