

SPRING MENU

Starters

GRILLED ASPARAGUS, POACHED EGG, PARMA HAM, CHEESE SHAVINGS - £9.95.

BLACK TIGER KING PRAWNS IN CHILLI AND GINGER WHITE WINE SAUCE
SERVED WITH WARM TOASTED BREAD. - £11.95

ROASTED BEETROOT PUREE FALAFEL PICKLED RED CABBAGE MICRO HERBS. -
£8.95

HOMEMADE SEASONAL SOUP OF THE DAY SERVED WITH WARM CRUSTY BREAD
- £8.95.

SHORT RIB OF SHREDDED BEEF BON BONS SERVED WITH
ORIENTAL VEGETABLES, SATAY SAUCE, PICKLED RED CHILLI. - £10.95

To Share

ANTIPASTI PLATTER.

SELECTION OF CURED MEATS, OLIVES, PICKLED ONION SELECTION OF CHEESE,
HOMEMADE HUMMUS, FIG CHUTNEY, ROCKET, CRACKERS, TOASTED FOCACCIA. - £22.95
BAKED CAMEMBERT WITH GARLIC, THYME, CHILLI, HONEY AND SESAME BREADSTICKS
- £18.95

Mains

PENRALLT BEEF BURGER SERVED WITH HOMEMADE CHUNKY PARMESAN CHIPS, CHEFS
HOMEMADE RELISH, HOMEMADE ONION RINGS, GEM LETTUCE & TOMATO. £19.95

8OZ SIRLOIN STEAK SERVED WITH HOMEMADE CHUNKY CHIPS,
VINE CHERRY TOMATOES & FLAT MUSHROOM. - £26.95

PRAWN AND FISH PIE TOPPED WITH FILO PASTRY WITH SEASONAL VEGETABLES - £20.95

VEGGIE WELLINGTON SERVED WITH SWEET POTATO PUREE AND
SEASONAL VEGETABLES & RICH JUS. - £18.95

CRISPY PORK BELLY SERVED WITH BAKED APPLE CIDER SAUCE,
GREEN SEASONAL VEGETABLES, BLACK PUDDING BON BON. - £20.95

SPECIAL FRESH FISH OF THE WEEK WITH
CRUSHED NEW POTATOES AND SEASONAL VEGETABLES. - £21.95

Desserts

HOMEMADE CHOCOLATE TORTE SERVED WITH PISTACHIO ICE CREAM. - £9.95

GLAZED LEMON TART WITH CRÈME FRAICHE. - £9.95

VANILLA AND THYME ROASTED PEACHES WITH RASPBERRY SAUCE. - £9.95

CHEESE BOARD. - £12.95

TRIO OF SORBET. - £9.95

(Dietary requirements can be accommodated on request)

We try and source all our ingredients from as local as possible. All our dishes are cooked freshly to order. Please sit back and enjoy the ambience of our hotel, while our Chefs prepare your meal.