



**Good Hotel Guide 2008**  
**Good Pub Guide 2008**  
**4 Star Restaurant with Rooms**

**£19.95 per person inc VAT 2 Courses**  
**£21.95 per person inc VAT 3 Courses**

**SAMPLE MENU**

*Home Made Soup of the day*

*Poached lobster*

*with potato and rocket salad*  
*£7 supplement*

*Braised Leek and trout rillettes*

*with pesto toasts*  
*£2.75 supplement*

*Lightly grilled fillet of mackerel*

*on toasted ciabatta bread with balsamic*  
*glazed cherry tomatoes*

*Pan fried black pudding*

*with beetroot chutney, crisp smoked bacon*  
*and toasted pine nut salad*

*Tower of aubergine,*

*Mushroom and beef tomato with a yellow*  
*pepper coulis*

*Eggs Benedict*

*with béarnaise sauce*

**We never knowingly use genetically modified**  
**produce**  
**and cannot guarantee that some items are**  
**gluten, wheat or nut free**

**Main course**

*Pan roast loin of cod*

*with roasted potato and celeriac puree &*  
*finished with pea coulis*

*Twice roasted belly*

*Pork with rosemary, fresh garlic and port*  
*wine sauce*

*Pan fried monkfish tail*

*in Parma ham and creamed Savoy*  
*cabbage*  
*£3.95 supplement*

*Ballottine of Chicken*

*and grainy mustard sauce*

*Grilled Rib Eye*

*with Tomato, Sautéed Onions, Mushrooms*  
*and Chips £4.00 Supplement*

*Welsh beef fillet*

*a la Bourguignon*  
*£9.00 supplement*

*Tagliatelle of wild mushrooms*

*and roasted butternut squash*

**Sauces – Pepper, Dijon or Mushroom**

**£2.00 supplement**

**EXTRA PORTIONS;**

**CHIPS £2.25 PER PERSON**



*Iced tiramisu parfait*

*with coffee anglaise*

*Summer fruit Eton mess*

*Topped with mini toasted marsh mallows*

*Caramelised apple and honey risotto*

*Selection of local and continental*  
*cheese*

*And biscuits*

*£1.50 supplement*

*Assorted ice creams*

*In a chocolate waffle basket*

**Dessert of the House**

*Vanilla Pod Ice Cream Topped with a*  
*Shot of Amaretto (or a liqueur of your*  
*choice) and Hot Espresso*

*£2.50 Supplement*