



MENU

*Cream of spring vegetable and parsley soup
Served with a warm crusty bread roll and butter*

Baked mushrooms

Mushrooms filled with a onion, garlic, blue cheese and chopped bacon. Topped with mozzarella cheese and baked in a skillet in our stone oven. Served with a garlic mayonnaise dip

Duck liver and orange liquor pate

Served with a Welsh ale and apple chutney, toasted sliced brioche bread and sliced gherkins

Atlantic prawn cocktail

Prawns mixed with our very own marie rose sauce served with crisp iceberg lettuce, chopped tomatoes and lemon wedge. Served with brown bread and butter

Breaded Brie and Camembert

Served with seasonal salad and a spiced fruit compote

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Roast topside of beef

Served with home-made Yorkshire pudding and a rich gravy

Locally reared roast shoulder of pork

Served with a sage and apple stuffing, home-made Yorkshire pudding and a rich gravy

Roast welsh shoulder of Lamb

Studded with rosemary and garlic and served with home-made Yorkshire pudding and a rich gravy

Roast turkey breast and Cider braised Anglesey ham

Served with a sage and honey stuffing, home-made Yorkshire pudding and a rich gravy

Mixed vegetable and blue cheese crumble

A selection of vegetables cooked in a Stilton cheese sauce and topped with a cheesy crumb. Baked in our stone oven

All the above are served with roasted potatoes, new potatoes and a selection of seasonal vegetables

Roasted fillets of locally caught flounder

Served with lemon buttered samphire, crushed new potatoes and a lemon and tarragon sauce

Desserts

Apple, cinnamon and pastry tart

A sweet pastry tart filled with apples and toffee sauce, topped with a crumble mix and baked in our oven. Served topped with Salted caramel ice cream

Black forest chocolate fudge cake sundae

Warm chocolate fudge cake pieces sandwiched between morello cherry and white chocolate ice cream and chocolate sauce, topped with whipped cream and cherry fruit compote and drizzled with chocolate sauce

The Old Stag sticky toffee pudding

Smothered in a rich toffee sauce and served with either hot custard or vanilla ice cream

Profiteroles filled with Irish liquor cream

Drizzled with warm chocolate and toffee sauce

Prosecco and blackberry cheesecake

Creamy cheesecake topped with blackberry compote and served with vanilla ice cream

Tarte au citron

Topped with fresh strawberries and drizzled with raspberry coulis

Two courses £15.50 Three courses £18.50

We also offer a selection of coffees, teas and liquor coffees to round off your meal

