



Sunday Roast *20th July*

Duck Liver and Orange Liquor Pate Served with a Welsh Ale and Apple Chutney,
Toasted Sliced Italian Bread and Seasonal Salad

Sauteed Mushrooms in a Garlic, Blue Cheese, White Wine, Cream and Parsley
Sauce. Served over Toasted Italian Bread

Grilled Goats Cheese Crostini Topped with Rocket and Drizzled With Pesto

Deep Fried Chicken Wings Coated in Franks Hot Sauce and Served with a blue
Cheese Dip

Menai Mussels served in a White Wine, Cream, Parsley and Garlic Sauce. Served
with Toasted Locally Made Sour Dough Bread and Butter

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Slow Roast Topside of Beef

Roast Loin of Pork Served with a Sage and Apple stuffing

Roasted Leg Of Locally Reared Lamb

Trio of Meats (Add £2.95)

Roast 1/2 Chicken Served With Sage and Onion Stuffing

Fillet of Hake cooked in a Dill, Rocket and Cream Sauce. Topped with Parmesan
and Breadcrumbs and Baked in our Stone Oven

Mushroom, Thyme, Brandy and Cream Stroganoff

All the above are served with Yorkshire Pudding, Roasted Potatoes, New Potatoes
and a Selection of Seasonal Vegetables

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Warm Belgium Waffle Topped with Banana Ripple Ice Cream, Fresh Bananas,
Whipped Cream and Drizzled With Toffee Sauce

Chocolate Fudge Cake Served With Mint Choc Chip Ice Cream and Drizzled with
Chocolate Sauce

Homemade Apple and Locally Grown Rhubarb Crumble Served with Vanilla Ice
Cream or Hot Custard

Homemade Locally Grown Raspberry and Black Currant Trifle. Made With Fresh
Scones, Raspberry Jelly, Black Currant Coulis, Fresh Raspberries and White
Chocolate Custard and Topped With Whipped Cream and Drizzled With Black
Currant Coulis

Honeycomb Cheesecake served With Vanilla Ice Cream and Drizzled with Toffee
Sauce

Homemade Brioche and Orange Marmalade Bread and Butter Pudding Served with
either Hot Custard or Vanilla Ice Cream



One Course £16.95 Two courses £22.95 Three courses £28.95