

## STARTERS

**LEEK & POTATO SOUP** (v/ve) - £5

*With* Welsh rarebit croutons & warm homemade bread roll

**SLOW COOKED WELSH LAMB SHOULDER** - £9

*With* pea purée, shredded pickled red cabbage and harissa mayo

**SMOKED SALMON & SPRING ONION POTATO CAKES** - £9

*With* beetroot and watercress salad

## ARANCINI

**BREADED ITALIAN RISOTTO BALLS STUFFED WITH MOZZARELLA** (v) - £9

*With* tomato and basil dip and parmesan crisp

## MAIN

**CURRIED WELSH LAMB SHANKS** - £17

*With* spiced couscous and season vegetables

**PAN SEARED SEA BASS** - £19

*With* lemon new potatoes, baby fennel, grilled vegetables and a spinach & tomato butter sauce

**WILD MUSHROOM RISOTTO** (v) - £17

*With* rocket salad, parmesan shavings & herb oil

**FALAFEL TOMATO TAGLIATELLE** (v/ve) - £17

*With* chargrilled courgette & and vegan cheese

## DESSERT

**MILK CHOCOLATE & ORANGE TORTE** - £7

*With* chocolate soil, mixed berries & Chantilly cream

**STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE** - £7

*With* vanilla ice cream

**RUM & RAISIN STICKY TOFFEE PUDDING** - £7.5

*With* caramel sauce

**CHOCOLATE BROWNIE** - £5.5

*With* vanilla ice cream

**SELECTION OF WELSH CHEESES** - £9

*With* Welsh apple chutney, celery & frozen grapes