

Homemade Cream of Red Pepper & Tomato Soup (V)
with fresh rustic bread & butter
£5.50

Homemade Chicken, Brandy & Herb Pate
with Ynyslas Salad & Apple n' Plum Chutney
£6.25

Pan-fried Whole Sardines served simply
with Slices of Lemon & olive oil
£6.25

Pan-fried Creamy Garlic Mushrooms (V)
accompanied by French Bread
£5.25

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Traditional Honey Roasted Duckling
Orange & Herb Stuffing Apple Sauce
£9.95

Mint Roasted Rump of Ystwyth Valley Lamb
with a Rosemary & Redcurrant Sauce
£9.95

Oven-baked Pembrokeshire Horseshoe Gammon Steak
Tomato Pineapple or Fried Egg
Mushrooms Chips
£10.50

Homemade Traditional Chicken & Leek Suet Pudding with fresh vegetables
£9.25

Pan-fried "Welsh Black" Sirloin Steak (8oz) with or without Pepper Sauce
Tomato Mushrooms Onion Chips
£15.00

Smoked Haddock Fishcakes with Chips
Served on a bed of lettuce & Tartare Chutney
£9.95

Pan-fried Fillet of British Sea Bass
served with a splash of butter & herbs
£9.95

Brie Apple & Gooseberry Pastry Tart (V)
with fresh vegetables
£8.95

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Homemade Sticky Toffee Pudding
served with Cream or Custard
£5.25

Fresh Cream Italian Style Tiramisu Trifle
£5.25

Fresh Cream Summer fruit Ice Cream Sundae
£4.75

Luxury Welsh Dairy Ice Cream
Creamy Vanilla Honeycomb
Chocoholic & Grand Marnier
Strawberry Peach
Summer fruit Ripple
£3.95

Three Welsh Cheeses with Biscuits
£6.50

A glass of Taylors's Late Bottled Vintage Port 2007
£3.20