

THE KITCHEN

Two Courses £23 per person

STARTERS

Salt Baked Beetroot, Goats Cheese Curd,

Chicory v gf £8

Duck Liver Parfait, Red Onion Marmalade,

Brioche £9.50

Cornish Mackerel, Smoked Aubergine Puree,

Red Onion gf £9

Soup of the Day & House Baked Bread ve £6.50

Cobble Lane Coppa & Peach £10.50

Welsh Rarebit Cheese Croquettes v £8.50

Chargrill Chorizo & Red Wine, Thyme & Honey £9.50

MAIN EVENT

Fish of the Day Market price

Roast Sirloin of Beef, Yorkshire

Pudding & Gravy £18.00

Roast Chicken Breast, Stuffing, £18.00

Yorkshire Pudding & Gravy

Mushroom & Chestnut Vol Au Vent ve £18.00

DESSERTS

70% Chocolate Fondant, Vanilla Ice Cream £10

Creme Brulee, Biscotti £8.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice cream £8.00

Snowdonia Black Bomber Cheese, Watercrackers, Date Chutney £7.50

Affogato, Biscotti £6.00 Add Amaretto £2.50

BITS & BOBS

House Baked Bread & Butter v £3.50

Gordal Olives v gf £4.50

Cumbrian Pork Scotch Egg, Homemade

Brown Sauce £6

Welsh Rarebit Cheese Croquettes v £8.50

Brewers Platter £18.50

Snowdonia Black Bomber Cheddar,

Pork Sausage Roll, House Baked Bread, Scotch egg, Coppa Ham, & Homemade Chutney

CAULIFLOWER CHEESE



Add a side of cauliflower cheese (v) for £6.00

ROASTS SERVED WITH

Hisipi Cabbage ve gf

Fine Beans ve gf

Carrot & Swede gf

Yorkshire Pudding

Roast Potatoes ve gf