

For the table...

Homemade Breads, Olive Oil, Balsamic vinegar and herb butter £1.75

Selection of marinated olives £3.50

Cockle popcorn £2.50

Crispy pork bon bons, apple puree £3.50

Smoked salmon, squid ink crackers, fennel & dill mayonnaise £3.50

Wolfscastle prawn crackers, sweet chilli sauce £2.50

Sharing platter of 3 choices £8.95 / 4 choices £10.95 / 5 choices £12.95 / 6 choices £14.95

Starters...

*** House seasonal soup £6.95**

Partridge, seared breast, confit leg, bubble & squeak, parsnip puree, jus £7.95

Seared scallops, black pudding, cauliflower puree, candied pancetta £9.95

*** Smoked salmon & trout pate, crostini, dressed leaves £7.50**

Pressing of guinea fowl and baby leeks, plum and pear chutney, pistachio toast £7.50

*** Smoked chicken Caesar salad, parmesan, bacon lardons, garlic croutons £6.50/£12.50**

*** Goats cheese mousse & Beetroot salad, candied pecans £6.50**

Brecon Gin cured salmon, macerated orange, celeriac remoulade £7.95

*** Ham hock terrine, pickled vegetables, pistachio toast £6.95/£12.95**

Chargrilled Polenta, roast pepper, Asparagus, red pepper sauce £7.95/£15.50

Mains...

Gressingham guinea fowl truffle risotto stuffed breast, crispy wing, fennel, confit shallot, redcurrant jus, pommes anna, wild mushrooms £20.95

Seared loin of venison, chestnut puree, caramelised sprouts, pancetta, confit haunch bon bon, jus, coco nibs £22.95

Venison & Porcini Burger, Brioche bun, truffle mayo, bacon, chips & Salad £16.95

Herb crusted rack of lamb, confit shoulder hotpot, roast parsnips, braised red cabbage, red wine jus £21.50

Pan Roasted loin of Halibut, butternut squash, home cured pancetta, brown shrimp and tarragon butter £23.95

*** Tempura battered cod & chips, mushy peas, triple cooked chips, tartar sauce £16.50**

*** Wild mushroom risotto, parmesan tuille and truffle £15.50**

*** Slow cooked shoulder of lamb, dauphinoise potato, butternut squash £16.50**

*** Beef stroganoff, rich brandy sauce, aromatic rice, skinny chips £16.95**

*** Fish pie Pembs sea-food medley in a creamy sauce, mashed potato and a parmesan crumb £16.95**

All our steaks are 28 day aged

8oz rump steak... £18.50, 8oz sirloin steak... £23.95, 6oz fillet steak... £26.95

All served with: onion rings, triple cooked chips, grilled vine tomato, rarebit mushroom

Sauces – red wine jus, béarnaise sauce, black pepper sauce, perl las... £1.50

Side orders

£3.50 each Seasonal vegetables, dressed salad, Triple cooked chips, Creamed mash, Dauphinoise potato

£4.50 each Polenta fries, truffle & parmesan chips, Potato & Caerphilly gratin, tempura courgette

All * 2 Courses £20.50 or 3 Courses £25.00