

# Appetisers

## King Prawns ..... £6.95

Pan Fried King Prawns and lardons of locally cured bacon in garlic butter with Parmesan shavings and warm bread.

## Moules Marinere ..... £5.45

Classic french dish of full shell mussels in a garlic, onion & white wine broth

## *Veggie* Camembert Tartlet ..... £5.25

A baked tomato pastry tart filled with red onion marmalade and creamy camembert cheese, lemon mayonnaise.

## *Veggie* Butternut Squash & Roasted Red Pepper Soup ..... £4.95

A delicious warming sweet Soup made with Butternut Squash & Roasted Red peppers.

## Thai Duck Salad ..... £5.95

A cold mix of finely shredded duck, cucumber, spring onions & Thai chillies, with sweet chilli sauce and lime salsa.

## Salmon Tempura ..... £5.95

Sliethers of fresh salmon in a light Japanese batter, served with red chard and mint raita.

## Mushrooms, Chorizo & Murcia al Vino

Grilled Portobello Mushrooms sliced on Peppered Rocket, Chorizo Sausage and Red Wine marinated Goats Cheese.  
£5.95

# Salads

## Pan Fried Chicken & Bacon Salad ..... £8.95

Seasoned Chicken Breast flash fried with lardons of bacon served on a tossed salad of mixed leaves, tomatoes, mixed peppers and cucumber with a honey & mustard dressing.

## *Veggie* Nicoise Salad ..... £10.95 Tuna £7.95 vegetarian

Salad of French beans, quail eggs, cherry tomatoes and baby new potatoes in an olive oil and lemon dressing.  
Served with grilled Tuna or plain for vegetarians.

# Pasta

## Smoked Salmon fettuccini ..... £8.95

Smoked salmon, finely shredded leeks and asparagus in a creamy white wine and dill sauce, tossed through fettuccini pasta finished with cracked black pepper and grated parmesan.

## Chicken & Pine Nut Pasta ..... £8.95

Grilled chicken with pine nuts, cherry tomatoes and garlic tossed with bocconcini mozzarella, fresh basil and lots of extra virgin olive oil, parmesan shavings.

## *Veggie* Vegetarian Pasta

Either of the above can be ordered vegetarian with mushrooms & bell peppers.  
£8.45

# Mains

## **Fish 'n' Chips** ..... £8.95

Beer battered scallops of seasoned fresh cod from a sustainable source, a jenga of hand cut chunky chips and homemade mushy peas.

## **Coconut Chicken Noodles** ..... £8.95

Stir fried coconut and lemon grass chicken, spring onions and mushrooms, tossed with sweet chilli noodles. Optional Extra (£2.00) : King Prawns make a wonderful addition to this dish.

## **Fish Pie** ..... £9.95

Delicate mix of fresh fish and prawns in a creamy white wine and parsley sauce, topped with a light mustard and cheddar mash, peas.

## **Maple Glazed Gammon** ..... £8.45

Thick grilled gammon steak brushed with maple syrup, served with a free range duck egg (poached or fried), home made chips and peas.

## **Veggie Wild Mushroom Risotto** ..... £10.95

Arborio rice with wild mushrooms & leeks, this creamy risotto is served with fresh baked bread.

## **Sirloin Kebabs** ..... £11.95

Cajun spiced prime steak, cherry tomatoes, onion and red pepper grilled on skewers on a bed of mixed leaves and chopped salad, sticky rice and a rustic salsa.

## **Red River Chilli**

A beautiful chilli made with chunky rib-eye steak and our blend of cayenne, paprika and cumin powder, oven baked with onions, garlic, tomatoes and kidney beans, finished with sour cream and melted cheese, served with tortilla chips and a cooling cucumber & tomato salsa.

£8.95

# Signature Mains

All signature mains come with an extra bowl of seasonal vegetables & new potatoes.

## **Edwards Rib-Eye** ..... £17.95

Our Butchers 21 day Hung Dry aged Rib-eye Steak , Grilled Plum Tomato, Flat Mushroom and hand cut Goose Fat Chips. Served with a creamy blue cheese and peppercorn sauce.

## **Poached Halibut** ..... £15.95

Fresh thick cut halibut steak poached in white wine, milk & fish stock, with a light herb sauce, dauphinois potatoes and French green beans.

## **Pan Roasted Chicken** ..... £11.95

Free range breast of chicken stuffed with sun blushed tomatoes and spinach with wild mushrooms and a broad bean & courgette cassoulet,.

## **Gloucestershire Old Spot Pork** .. £16.95

Roast rack of Pork Loin on braised Bacon Cabbage, Crunchy Maris Piper Potatoes Roasted in Goose Fat with a delicate Sage Gravy.

## **Gressingham Duck** ..... £15.95

Pan Roasted Breast of Gressingham Duck, served with Pommes Croques d'or, sugar snap peas and Red Wine, Maple & Cracked Black Pepper Sauce.

## **Roast Sirloin of Lamb** ..... £16.95

Pan Roasted whole sirloin of Welsh spring lamb , with a pink peppercorn mash and roasted seasonal vegetables .Honey & mint jus.

## **Carpentbag Fillet of Beef**

Prime Welsh black beef fillet stuffed with oyster mushrooms and wrapped in Parma ham. Oven baked, finished with a red wine & shallot reduction .Served with a potato rosti and purple sprouting broccoli.

£18.95

## Sides

<b>Chunky Chips</b> .....	£2.45
<b>Basket of bread</b> .....	£1.95
<b>Dauphinois Potatoes</b> .....	£2.45

<b>New potatoes &amp; Vegetables</b> .....	£2.45
<b>Mixed Leaf &amp; Tossed Salad</b> .....	£2.45
<b>Blue Cheese &amp; Peppercorn Sauce</b> .....	£1.95

## Deserts

<b>Raspberry &amp; Ricotta Cheesecake</b> .....	£4.75
Delicious creamy ricotta cheesecake with raspberries and a fruit coulis.	
<b>White Chocolate Parfait</b> .....	£4.75
with dark chocolate blossoms and cherries soaked in kirsch.	
<b>Crème brûlée</b> .....	£4.75
classic french dessert of rich vanilla custard and caramelised sugar, with raspberries in a brandy liqueur.	

<b>Key Lime Pie</b> .....	£4.75
Delicious tangy lime pie topped with a meringue topping and a zesty lemon sauce.	
<b>Cheese Board</b> .....	£5.45
A selection of cheeses. Grapes, celery & savoury biscuits.	
<b>Summer Fruits Pudding</b> .....	£4.75
Delicious layers of summer fruits and brioche bread, with a morello sauce.	

### Banana Split

Caramelised banana, vanilla ice cream with pineapple sauce, strawberries in a sweet balsamic reduction, chocolate brownie and whipped cream.  
£5.45

## Coffee & Teas

<b>Tea</b> .....	£1.75
Regular, Earl Grey or Darjeeling.	
<b>Irish Cream Coffee</b> .....	£4.95
Baileys liqueur, long coffee finished with sweetened whipped cream and chocolate.	
<b>Americano</b> .....	£1.75
Long black coffee.	
<b>Calypso Coffee</b> .....	£4.95
Made with Tia Maria	
<b>Russian</b> .....	£4.95
made with Smirnoff Vodka	

<b>Cappucino</b> .....	£1.95
espresso, hot milk and frothy milk with chocolate frosting.	
<b>Espresso</b> .....	£1.75
Short strong black coffee. (£2.45 double)	
<b>Irish Coffee</b> .....	£4.95
Made with Jamesons whisky	
<b>Highland Deluxe</b> .....	£5.95
Made with one of our single malt whiskies.	
<b>Royale</b> .....	£4.95
Made with French Cognac	