

Marinated Olives 3.50

Rosemary Focaccia & Homemade Hummus Dips

Starters

I cook with wine sometimes! I even add it to the food- W.C Fields.

Tapas Platter to Share 12.00 (two persons)

A Selection of Spanish Style Tapas; Choose 4 Dishes

Spicy Meatballs, Peppered Mushrooms, Crispy Whitebait, Bajan Fishcakes Tar-tar Sauce, Garlic Prawns, Spanish Omelette, Chorizo Frito al Vino, Tandoori Chicken



Chefs Soup of the Day (v) 4.45

Rosemary Focaccia Bread



Cockle And Laver Bread Spring Rolls 6.50

**Local Cockles & Laver bread from Penclawdd,
Bacon, and Sesame Dressing**



Crispy Duck 5.95

Hoisin Sauce, Pea Shoot Salad



House Chicken Liver Pate 4.95

Sticky Onions & Watercress Salad



Pant-ys-gawn Welsh Goats Cheese Tartlet, (v) 5.45

Caramelised Red Onion



Warm Tandoori Chicken Salad 6.55

Minted Yogurt & Poppadoms



Buffalo Mozzarella and Plum Tomato Salad, Basil Pesto (v) 4.95



Classic Prawn Cocktail 5.85

Marie Rose Dressing



Bubble & Squeak 5.95

Mustard Dressing topped with Black Pudding & Bacon



Peppered Mushroom Pot (v) 5.75

Garlic Slices



Chef's Recommendations

**“Come quickly, i’am tasting the stars !”
(Don Perignon-at the moment he discovered
Champagne)**



Sauteed Garlic Prawns Provençal 16.55

King Prawns Sauted in Garlic, Flamed in Brandy with tomato cocasse
finished with Double Cream and Parsley



Slow Roasted “Gower” Lamb Shank 15.55

Braised in Red Wine, Roasted Garlic & Rosemary, Buttered Chive Mashed Potato



Corn-Fed Chicken 15.95

Roasted Corn Fed Supreme of Chicken with Paprika & Garlic Served with Thyme Pea Risotto



Baked Icelandic Hake Fillet 15.95

Chorizo Picante and Butter Bean Casserole, Buttered Creamed Potato



Wild Mushroom Risotto (v) 12.95

Wild Mushrooms and fresh herbs finished with shaved parmesan and wild rocket, Truffle Oil



Slow-Roasted Half a Duck a La Orange 15.85

Braised Red Cabbage, Caramelised, Sweet Mandarin Sauce



Pork Fillet Ambassador 15.95

Prime Pork Fillet Medallions, Serrano Crisp, Sweet Potato Wedges, Fresh Spinach, Green
Peppercorn Sauce



Mallorcan Chicken 15.45

Stuffed with Chorizo, Mediterranean Vegetables, Tomato & Coriander Sauce



Spiced Bean Cakes Tomato & Shallot Relish (v) 11.95

Creamed Sweet Potato. (V)



All Main Courses Accompanied with Fresh Chunky Chips or Dauphinoise Potatoes

SIGNATURE STEAKS

Grilled Grass-fed Sirloin Steak 10oz 18.85

Henry VIII loved this cut so much he knighted it 'Sir Loin'. The Sirloin is cut from the strip loin and is well marbled creating one of the most tasty steaks Lazy Aged

Simply Grilled Served with Herb Butter



Giant Rump Steak Garni 16-oz-18.85

Simply Grilled, Succulent & Tender Served Herb Butter



Rump Steak Garni 8-oz-14.99

Simply Grilled, Succulent & Tender Served Herb Butter



Peppered Fillet 18.85

6oz fillet, Dusted with Crushed Black Peppercorns, Served with Green Peppercorn Sauce & Buttered Fine Beans



Fillet Rossini 18.85

Prime 6oz fillet, Served on a Crouton, topped with House Pate'
Rich Madeira Sauce & Buttered Fine Beans



Fillet Madagascar 18.85

Prime 6oz fillet, Tomato and Basil Sauce, Mozzarella Crust
Carved from the tenderloin, fillet is our best selling steak as it is both tender and healthy having the lowest fat content of all the steak cuts.



"Surf 'n' Turf" Fillet 18.85

Char-Grilled Prime 6oz Fillet Steak. Served with King Prawns, **Herb Butter**



Char-Grilled Chicken 14.50

Simply Grilled Seasoned lightly



All Steaks are Flame Grilled to order. Our steaks are 21-day Aged.
All Steaks Served with Marinated Tomato, Mushrooms & Onion ring Garnish



Sauces 2.00

Classic Peppercorn Sauce
Mushroom Port & Red Wine Sauce
Stilton Butter

If you would like your Steak cooked in Garlic just
Ask !!



All Main Courses Accompanied with
Fresh Chunky Chips or Dauphinoise Potatoes
SIGNATURE STEAKS




Rare – Very Red, Cool Centre
Medium Rare – Red, Warm Centre
Medium – Warm, Pink Centre
Medium Well – Slightly Pink Centre
Well Done – Cooked through



Good Food Takes Time !!
Our menus make use of fresh, seasonal ingredients which are sourced locally wherever possible.



Side Dishes 2.50

Battered Onion Rings  Hand Cut Chips 
Garlic Bread  Garlic Mushrooms 
 Side Salad 
Creamed Spinach  Buttered Fine Beans

Allergy Advice

All dishes may contain nuts, mushrooms, bacon or other ingredients which are not mentioned in the descriptions above. If you have any specific requirements please speak to a member of the team.

Please ask a member of staff for more information

(v) Denotes vegetarian.

If you have any special dietary needs, please tell us.

