

All day menu 11 - 9pm (9:30pm Friday and Saturday)

STARTERS

Soup of the day (v)	3.95
Chicken liver pate homemade chutney and toast	5.95
Classic Caesar salad garlic croutons - anchovies - parmesan	5.95
Smoked salmon (g) pickled capers, onion & cucumber salad	7.00
Bang bang shrimp	6.95
Homemade fishcakes crab, prawn & crayfish - American cocktail sauce	6.95
Seared scallops (g) garlic butter - bacon salad	8.95
Local mussels (g) white wine – onions – garlic - cream	6.75
Duck spring rolls sweet chilli pickle	6.95
Fried chicken crispers honey mustard dip	6.95
Portobello mushroom (v&g) stuffed with blue cheese and leek	6.95

DRINKS

Tequila sunrise	6.50
Spicy bloody Mary	6.50
Glass of prosecco	5.95
Bellini	6.25

**Bottle of house Champagne £10 off
Mon-Fri
(with meal 12:00pm - 8:00pm)**

MAIN COURSES

Fresh grilled fillet of plaice (g) lemon butter - new potatoes	15.95
Local mussels (g) white wine – onions – garlic - cream	12.50
Deep fried cod & chips salt & vinegar mushy peas	13.95
Sautéed salmon (g) stir fry vegetables – new potatoes – orange and ginger sauce	13.95
Pan fried sea bass garlic crushed peas – sweet potato fries	14.95
Homemade fishcakes crab, prawn & crayfish - American cocktail sauce	12.95
Seared scallops (g) garlic butter - bacon salad	16.50
Roast breast of chicken sausage meat and cranberry stuffing – bacon fried sprouts – mashed potatoes – sage and cranberry jus	13.95
Chicken & bacon Caesar salad	11.50
Butternut squash, blue cheese and sage risotto (v&g)	10.95
Lamb shank (g) carrot & swede puree – minted new potatoes – rosemary jus	16.50
8oz rib eye steak (fat runs throughout) Béarnaise sauce, peppercorn sauce or garlic butter – chips	18.95
8oz Fillet steak Béarnaise sauce, peppercorn sauce or garlic butter - chips	23.50
Add pancetta wrapped king prawn skewer to above steaks (g)	2.75
Add to garni above steaks homemade battered onion rings – mushrooms - tomatoes	3.95

AFTERNOON TEA AND BAKERY

served 11 - 4:30

Ham & cheese toastie chips	6.95
Chicken club sandwich chips	11.95
Open prawn sandwich Marie rose sauce	7.95
Omelette (g) bacon, mushroom and cheese – hash brown	8.50
4oz fillet burger served pink or well done on sourdough bun - chips	9.95
Chicken crisper burger honey BBQ sauce on a brioche bun - chips	7.95
Portabella mushroom & blue cheese (v) sourdough roll - chips	6.95
Salmon BLT on a brioche bun	7.95
Homemade Bara Brith	2.00
Fruit scone with jam and cream	3.50
Toasted tea cake	2.50
Homemade cake of the day	2.75
Homemade shortbread biscuits	1.00
Welsh tea pot of tea – buttered Bara Brith – scone with jam and cream	8.00
Full afternoon tea pot of tea - ham or smoked salmon sandwich buttered Bara Brith, scone with jam and cream homemade cake of the day	12.45
Champagne tea for two bottle of house Champagne - ham or smoked salmon sandwich – buttered Bara Brith, scone with jam and cream – homemade cake of the day	50.50

Side Orders

Broccoli Hollandaise (v&g)	3.95
Bacon fried sprouts (g)	2.75
Sautéed green beans (v&g)	3.00
Garlic crushed peas (v&g)	2.75
Seasonal vegetable selection (v&g)	3.50
New potatoes (v&g)	2.75
Truffle & parmesan fries	5.00
Chipped potatoes	2.25
Sweet potato fries	3.50
Spinach & parmesan salad (g)	4.25

Desserts

Osborne's Christmas pudding parfait (v&g) berry compote	5.25	Bread and butter pudding (v) cream	5.25
Pecan pie (v) vanilla ice cream	5.75	Ices (v - per scoop) chocolate, strawberry, vanilla	1.95
Dark chocolate pot (g) Drambuie cream	5.25	Fruit sorbet (v&g -per scoop) blackcurrant, lemon, mango	1.95
Raspberry and sherry trifle	5.25	Celtic cheese with homemade walnut bread & chutney	7.25
Baked vanilla cheesecake (v) berry compote - cream	5.25		

(v) – denotes vegetarian, (g) – denotes gluten free

Please note that some of the above meals may contain allergens. All major allergens are present in our kitchens and we cannot rule out trace contamination. If you have any food allergies please speak to the company representative as not all items are listed.

We do not accept cheques and cannot do split payments for parties of 8 or more.

Wine by the Glass

White	175ml	250ml	Btl.
1., Cape Heights, Chenin Blanc, <i>South Africa</i>	4.65	6.20	18.50
2. False Bay, Sauvignon Blanc, <i>South Africa</i>	4.90	6.50	19.50
3. Adobe Reserva, Chardonnay, <i>Chile</i>	4.90	6.50	19.50

Red			
51. Nieto Malbec, Mendoza, <i>Argentina</i>	5.50	7.35	21.95
52. Cape Heights, Shiraz, <i>South Africa</i>	4.85	6.35	18.95
53. Sierra Grande Merlot, <i>Chile</i>	4.90	6.50	19.50

Rose			
81. Cape Heights Rose, <i>South Africa</i>	4.65	6.20	18.50
82. Ancora Pinot Grigio Rose, <i>Italy</i>	4.90	6.50	19.50
85. Rose d' Anjou, <i>France</i>	5.65	7.50	22.50

Sparkling	125ml	Btl.
92. Prosecco, La Dolci Colline, <i>Italy</i>	5.95	21.75

Dessert	100ml	Btl 500ml
22. Tabali, Late Harvest Muscat, <i>Chile</i>	5.95	21.50

Bottles

White Wines		
4. False Bay, Slow Chenin Blanc, <i>South Africa</i>		19.50
5. Viognier Reserve, Tabali, <i>Chile</i>		19.95
6. Terrazze Della Luna, Pinot Grigio, <i>Italy</i>		19.50
7. Vouvray, Les Coteaux Tufiers, <i>France</i>		19.95
8. Albarino, Rias Baixas, <i>Spain</i>		20.75
9. Gavi La Battistina, Araldica, <i>Italy</i>		21.50
10. Pouilly Fuisse, Boutinot, Burgundy, <i>France</i>		27.50
11. Riesling, Emiliana, <i>Chile</i>		19.95
12. Casal Mendes, Vino Verde, <i>Portugal</i>		18.95
13. Moko Black, Sauvignon Blanc, <i>New Zealand</i>		23.95
14. Muscadet Sur Lie, Les Grands Presbyteres, <i>France</i>		22.50
15. Chablis, Domaine de la Motte, <i>France</i>		29.50
16. Nieto Senetiner Torrontes, <i>Argentina</i>		19.50
17. Novas, Organic Chardonnay, <i>Chile</i>		19.75
18. Pinot Gris, Sileni, <i>New Zealand</i>		21.75
20. Macon Charnay, Burgundy, <i>France</i>		23.50
21. Vau-Ligneau Chablis 1er Cru 2012, <i>France</i>		56.50

Rose Wines		
83. Rimauresq Cotes de Provence Rose, <i>France</i>		24.00
84. Artesa Rioja Rosado, <i>Spain</i>		18.95
86. Pasquirs Grenache Rose, <i>France</i>		19.95

Red Wines		
54. Rioja Crianza, <i>Spain</i>		22.50
55. San Pietro Valpolicella, Montessor, <i>Italy</i>		29.50
56. Merlot, Sileni, <i>New Zealand</i>		21.75
57. False Bay, Pinotage, <i>South Africa</i>		19.95
58. Fleurie, Cru Beaujolais, <i>France</i>		24.50
59. Novas, Cabernet Sauvignon, <i>Chile</i>		20.75
61. Greanche Noir, Pasquiers, <i>France</i>		18.95
63. Clos de la Cure, St Emillon, <i>France</i>		29.50
64. Shiraz, Yangarra, <i>Australia</i>		23.50
65. Alianca Dao, <i>Portugal</i>		19.95
66. Barolo, Alasia, <i>Italy</i>		37.50
67. Chateauneuf du Pape, Les Galets Roules, <i>France</i>		38.50
68. Les Volets, Pinot Noir, <i>France</i>		23.50
69. Amarone Montessor, <i>Italy</i>		39.50
70. Soldiers Block, Shiraz, <i>Australia</i>		21.50
71. Montepulciano d' Abruzzo, <i>Italy</i>		22.00

Champagne & Sparkling wines		
90. Rose Spumante, Dolce Colline, <i>Italy</i>		21.95
91. House Champagne		27.50
92. Prosecco, La Dolci Colline, <i>Italy</i>		21.75
93. Lallier Premier Cru Rose, Champagne		48.00
94. Veuve Cliquot, Non-Vintage		55.00
95. Bollinger, Non-Vintage		58.00
97. Dom Perignon, <i>France</i>		on request

Bar Tariff

Beers	
Bitburger (alc. 5%)	2.55 1/2pt 4.90pt.
Corona (alc. 4.5%) Budweiser (alc. 4.8%) Peroni (alc. 5.1%)	4.25
Strongbow (alc. 5.3%)	3.95
Bulmer's (Original)/ Kopparberg (Strawberry and Lime)	4.85
Buckskin Blonde (alc. 4.5%), Palomino Pale Ale (alc. 5.4%)	4.75
Skewbald Red Eye IPA (alc. 6%), Nokota Session IPA (alc. 3.8%)	4.75
Welsh Pride (alc. 4.3%), Clogwyn Gold (alc. 4.0%)	4.80
Hoppy Christmas (alc. 4.7%)	4.80
Telford Porter (alc. 6%)	4.85
Bitburger Drive (non alcoholic)	2.95

Whisky 50ml	
Bells, Grouse, Southern Comfort (alc. 40%)	4.65
Jameson's (alc. 40%)	5.20
Jack Daniels (alc. 40%)	5.50
Glenfiddich 12 year/ Glenlivet	6.25
Laphroaig 10 year (alc. 40%)	6.70
Johnnie Walker 12 year (alc. 40%)	6.50
Penderyn	6.95
Lagavulin 16 year (alc. 43%)	10.75

Gin 50ml	
Gordon's (alc. 37.5%)	4.65
Bombay Sapphire (alc. 40%)	5.50
Tanqueray (alc. 43%)	5.50
Tanqueray Rangpur (alc. 41.3%)	5.65
Tanqueray No10 (alc. 47.3%)	6.15
Hendricks (alc. 41.4%)	6.10
Gin Mare (alc. 42.7%)	6.50
Warner Edwards Rhubarb gin (alc. 40%)	6.25

Rum 50ml	
Bacardi (alc. 37.5%) Myers Dark Rum (alc. 40%)	4.65
Havana Club (alc. 40%)	5.50
Captain Morgan's Spiced (alc. 35%)	5.15

Vodka 50ml	
Smirnoff (alc. 37.5%)	4.65
Absolut (alc. 40%) Absolut citron (alc. 40%)	5.50
Grey Goose (alc. 40%)	6.25

Brandy 50 ml	
Courvoisier VS (alc. 40%)	4.95
Remy Martin VSOP (alc. 40%) Janneau VSOP (alc. 40%)	6.50
Calvados (alc. 40%)	5.50
All spirits served with a mixer plus	1.75/2.25

Port 50ml	
Taylor's late bottled vintage (alc. 20%)	6.00
Liqueurs	5.30

Sherry, Vermouths & Aperitifs - 50ml	
	4.30

Soft Drinks	
Coke, Diet Coke, Lemonade, Tonic	2.25
Mineral Water 330ml/750ml	2.35/4.60
Fruit Juices	2.15
J20 (Apple and Mango or Orange and Passion fruit)	2.45
Appletiser	2.50
Fentiman's Ginger Beer, Sparkling Elderflower, Rose Lemonade	2.75
Fever tree Indian tonic/Mediterranean tonic	2.35

Hot beverages	
Coffee with hot milk	2.50
Coffee with cream	2.75
Cappuccino	2.50
Espresso & Macchiato	1.75/1.85
Caffé Latte	3.00
Liqueur Coffees 50ml	7.75
Hot chocolate	3.25
Caffé Mocha	4.25
Pot of tea - English breakfast, earl grey, herbal, flavoured teas	2.75

Maximum 2 glasses of house wine or draft Bitburger lager at half price per customer.
Available from Noon until 6.30pm Monday to Friday and until 3.00pm on Saturday: only with main meals.
Not available on Sunday or Bank Holiday weekend