

HOUSE WINE

White – Sauvignon Blanc, South Africa

175ml 6.00 250ml 8.00 23.95btl

Red – Merlot, Chile

175ml 5.95 250ml 8.00 23.50btl

Rose –Pinot Grigio, Italy

175ml 5.95 250ml 8.00 23.50btl

WHITE WINE

1. Chenin Blanc, South Africa

175ml 6.00 250ml 8.00 23.95btl

2. Sauvignon Blanc, South Africa

175ml 6.00 250ml 8.00 23.95btl

3. Chardonnay, South Africa

175ml 5.95 250ml 7.95 23.50btl

4. Tea LeafChenin,GrenacheBl. SA 25.50

5. Viognier Gran Reserva, Chile 24.50

6. Pinot Grigio, Italy 23.95

7. Vouvray, France 24.50

8. Albarino, RiasBaixas, Spain 24.50

9. Gavi La Battistina, Italy 27.50

10. PouillyFuisse, France 34.50

11. Riesling, Emiliana, Chile 26.95

12. Contesa, Pecorino, Italy 23.50

13. Sauvignon blanc, Marlborough, NZ 28.95

14. Muscadet, France 26.50

15. Chablis, France 36.50

16.NietoSenetinerTorrantes, Arg 23.50

17. NovasOrg. Chardonnay, Chile 23.50

18. Pinot Gris, Sileni, New Zealand 27.50

20.Macon-Charnay-Bourgogne, Fra 27.50

21. VauLigneau Chablis, Premier Cru France
57.50

22. Tokaj, Late Harvest, Hungary24.50

7.00 per 100ml glass

ROSE WINE

81. Cape Heights, South Africa

175ml 5.95 250ml 7.95 23.50btl

82. Pinot Grigio Rose, Italy

175ml 5.95 250ml 7.95 23.50btl

83. Rimauresq Rose, France 37.50

84. Artesa Rioja Rosado, Spain25.50

85. Rose d'Anjou, France

175ml 7.00 250ml 9.00 27.50btl

86. Cape Coral,Mourverde, SthAfrica26.50

RED WINE

51. NietoMalbec, Argentina

175ml 6.75 250ml 8.85 26.50btl

52. Cape Heights, Shiraz, South Africa

175ml 5.95 250ml 7.95 23.50btl

53. Sierra Grande Merlot, Chile

175ml 5.95 250ml 7.95 23.50btl

54. Rioja, Tempranillo, Spain 25.9555. San
Pietro Valpolicella, Italy 31.50

56. Merlot, Sileni, New Zealand 29.50

57. Pinotage, South Africa 23.95

58. Fleurie, France 30.50

59. Novas, Org. Cab. Sauv, Chile 24.50

60.Merlot, Karu , Chile. 23.50

61. Grenache Noir, Pasquiers, France 23.50

62. Nero d'Avola, Tareni, Sicilia 27.50

63. Clos de la Cure, St Emillon 40.50

64. Yangarra, Shiraz, Australia 27.50

65. AliancaDao, Portugal 23.95

66. Barolo, Alasia, Italy 40.50

67. Chateauneuf du Pape, France 42.50

68. Les Volets Pinor Noir, France 26.95

69. Amarone, Italy 42.00

70.Knock-knockShiraz,Barossa, Aus 28.50

71. Montepulciano d'Abruzzo, Italy 26.95

CHAMPAGNE & SPARKLING WINE

91. House Champagne, Paul Langier 35.00

92. Prosecco, La Dolce Colline, Italy 27.95

7.50 per 125mlglass

93. Rose Spumante, Dolce Colline, Italy 26.95

95. Grand Cru Reserve Brut,Lallier, France65.00

~~96.Moet&Chandon brut, France 65.00~~

BEER

Draught: Bitburger(alc.4.8%)3.15 1/2 pt 6.25 pt.

Bottles:Corona (alc. 4.5%), Budweiser (alc.
4.8%), 4.75

Peroni (alc. 5.1%) 5.00, Heineken 0.0 (alcohol
free) 3.50

Cider/Bottles: Magners(Original) or
Kopparberg (Strawberry and Lime) 5.50

Conwy brewery

Welsh Pride (alc. 4.3%), Clogwyn Gold (4.0%)

5.50 , Surfin IPA (5.1%), Golden Gate IPA 5.50

(5.8%) ,Telford Porter (6.00%) 5.50

Soft drinks Fentimans

Ginger beer, Rose lemonade, Victorian

lemonade or sparkling Elderflower 3.50



CANDLELIGHT DINNER

£32.50 per person - inclusive of VAT

Includes starter, main course, dessert and glass of red, white or rose house wine

Starters

Wholemeal bread or white bread - **Our bread is freshly made on the premises**

Cream of tomato & basil soup (v&g)

Ripe galia melon - orange sorbet - fruit coulis (v&g)

Old bay crayfish fritter - American cocktail sauce

Sausage & mushroom croquettes - sweet chilli sauce

Avocado & prawn timbale - Marie rose sauce (g)

Goat's cheese & strawberry salad - balsamic glaze (g)

Chicken liver pate - tomato & pear chutney - toast

Mains

Ribeye steak - green beans - mash potatoes - peppercorn sauce (g)

8oz fillet steak - green beans - mash potatoes - peppercorn sauce (g) **(Supplement £10.00)**

Grilled salmon fillet - stir fried vegetables - new potatoes - orange & ginger sauce (g)

Pan fried chicken breast - crushed new potatoes - bacon fried snap peas - Madeira jus (g)

Pork fillet stroganoff - mushroom & brandy cream sauce - bell peppers - rice (g)

Deep fried hake & chips - salt & vinegar mushy peas

Fish crumble - salmon, cod & king prawns topped with a herb crust - white wine cream sauce
peas - new potatoes

Chicken & bacon Caesar salad - garlic croutons

Vegetable curry - poppadom - rice (v&g)

Extra chipped potatoes, new potatoes or mashed potatoes **£2.00**

Side salad, extra vegetables or sweet potato fries **£3.00**

Homemade Desserts

Gooseberry, elderflower & lime trifle (n)

Sticky toffee pudding - toffee sauce - vanilla ice cream (v)

Apricot, Apple & almond tart - Chantilly cream (v&n)

White chocolate & strawberry cheesecake - berry compote

Dark chocolate pot - Drambuie cream (v&g)

Vanilla ice cream - chocolate sauce (v)

Stilton and port wine terrine - crackers

(£1.50 Supplement) Extra scoop of ice cream

Cappuccino **£2.75**

Espresso **£2.00**

Latte **£3.00**

(v) denotes vegetarian

(g) denotes gluten free

(n) denotes nuts

Payments are accepted per table not per person - credit/debit cards preferred

Kindly pay your bill before you leave the restaurant

All menu items are subject to daily availability