



## Set Dinner menu

2 courses £23.95

3 courses £28.95

### Starters

Winter vegetable & pearl barley soup (v)

Chicken liver & wild mushroom tartlet with crispy onion rings

Welsh rarebit - Y Fenni cheese with poached egg on toasted muffin (v)

Pulled pork doughnut with beetroot relish

Chew valley smoked salmon with sauce gribiche

### Mains

Pan fried Grey Mullet with crab gnocchi, spinach & Chanterelle mushrooms

Roast chicken breast wrapped in prosciutto ham with cauliflower & parsley mash & sweet port jus

Giant cheddar soufflé with wilted spinach (v)

Roast aubergine & smoked tomato quiche with feta cheese (v)

Flat Iron beef steak (medium rare) with potato, onion & parmesan gratin, sautéed runner beans & red wine jus

### Puddings

Peanut and chocolate millionaires short bread

Poached Pear with blackberries & cider with white chocolate truffle

Croissant bread & butter pudding with cinnamon ice cream

Spiced damson and pistachio fool

Sticky toffee pudding with vanilla ice-cream

*Foods described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of Goldbrick House team who will be pleased to discuss your needs with the Duty Manager.*

*All bills have a discretionary 10% service charge added, that is distributed between the staff that are working through their payroll.*