

WINE OFFER ONE

Order a Starter & Main course from our A La Carte menu below and receive a bottle of house wine each, on us.

STARTERS & SMALL PLATES

“The Allotment” Carrot that we present in a trio of delicate pickle, purée & crudités and serve with micro coriander and a yoghurt mousse. 4.95

Grilled Portobello mushroom topped with welsh rarebit and strip of pancetta crisp. 6.5

Homemade Soup of the day with locally baked bread. 4.95

Seared scallops, apple purée, golden raisin and caper dressing. 11

Devilled Lambs kidneys & chestnut mushrooms on toast. 7

Confit of guinea fowl leg, cured for 12 hours,
with a mirepoix pearl barley broth. 7.50

MAIN COURSES

Guinea fowl ballontine with fondant potato winter vegetables & red wine jus. 14

Wild mushroom Wellington with Dijon cream & winter vegetables. 12

Pan fried sea bass with creamy veloute, parmentier potatoes & wilted spinach. 16

Fillet steak with dauphinoise potato, confit tomato, wild mushrooms & a deep, rich jus. 24

Six hour confit of pork belly, celeriac mash, apple puree, purple sprouting broccoli. 14

Beer battered haddock, hand cut chips, crushed minted peas, homemade tartar sauce. 14

Chefs Special of the Day - please ask for today's dish. Market Price

WINE OFFER TWO

Order 2 Courses from our Log Fire Menu below for £19.95 and receive a bottle of house wine on us. Each.

STARTERS

Grilled rosary goats cheese with an orange & glazed walnut salad

Monro's Mixed Olive Selection

Home-cured salmon with pickled cucumber, horseradish cream and popcorn capers

Homemade soup of the day with freshly baked bread

Big homemade Onion Rings in our own Real Ale Batter

"Ham, Egg & Chips" Prosciutto di Parma, twice cooked sweet potato batons, pan fried quails eggs

Local gamekeeper pigeon with beetroot three ways - golden beetroot crisps, beetroot chutney & a beetroot paint, with leaf of red chicory

Fresh Bread, specially selected olive oil & Balsmic

MAINS

William's Flintshire Butchers Minute Steak, Hand cut chips, Rocket salad, Portobello mushroom topped with caramelized onions. (£2 supplement)

Beer battered haddock & hand cut chips, crushed minted peas, tartar sauce

Pork & Apple Sausage, mashed potato, braised red cabbage and sage and onion gravy

Pearl barley risotto with Leek and savoy cabbage & poached duck egg

Corn fed chicken Breast with fondant potato, seasonal greens & leek & mustard sauce

DESSERT

Available if you prefer a main course and a dessert instead of a starter.

For your third course choose dessert below, a glass of Prosecco or a Liqueur Coffee

Red wine poached pear, gingerbread, hazelnut crumble, mascarpone

Malteaser chocolate pairfait

Chocolate brownie with salted caramel ice cream

Brioche & apricot bread and butter pudding with creme anglaise

Fruit Crumble of the day

Locally sourced Cheese board with all the trimmings +3

or

LIQUEUR COFFEES

*Available if you prefer a main course and a Liqueur coffee as your dessert.
Normally £4.50 each.*

CLASSIC IRISH with Jamesons,
established in 1780.

FRENCH COFFEE - Served with French Brandy.

CALYPSO COFFEE - Taste of the Caribbean with a slug of Malibu.

AMARETTO - Drunk by Leonardo
da Vinci, almond-flavoured liqueur.

FRANGELICO - A hazelnut and
herb-flavoured liqueur made by monks.

BAILEY'S - A delicious Irish whiskey
and cream based liqueur.

COINTREAU - Made from oranges and produced in France since 1849.

DRAMBUIE - A honey and
herb-flavoured golden liqueur.