



Recovery Lunch

The Beginning

*Fishcake with garlic and lemon butter, fresh garden salad
served with house bread*

*Homemade Chicken Liver Pate
served with red onion marmalade and toasted house bread*

*Sautéed Garlic and Thyme Mushrooms
on bruschetta*

*Soup of The Day
with crusty bread*

The Middle

*Steak and Eggs
6oz rump steak with fried egg and chips*

Butternut Squash, Spinach, and Parmesan Gnocchi

*Traditional Welsh Cawl
served with crusty house bread and cheese*

*Steak and Ale Suet Pie
served with winter vegetables*

*Creamy Chicken, Mushroom and Thyme "Stroganoff"
with steamed rice*

*Fish Of The Day
with new potatoes, steamed vegetables and a lemon and herb butter*

The End

A choice of homemade desserts to choose from on the day

3 Courses £25.00