

Evening Menu & Special Set Menu (Last Page)

Served between 6pm to 9pm

Starters

Home-made Soup of the day, served with home-made bread and butter.

£4.95

Ragstone Goats Cheese, Italian Gorgonzola, Baked Tomato & Red Onion Tart
served with aged balsamic dressed mixed leaves

£5.50

Roasted Asparagus served with a Hollandaise sauce
and dressed salad leaves

£5.50

Highland Venison Carpaccio
served with Chillied Lentils and Balsamic Reduction

£5.50

Deep Fried Breaded Salmon Fishcake sat on Mixed Leaves
and topped with a Poached Free Range Egg and Hollandaise Sauce

£6.50

Main Courses

Gloucestershire Old Spot Pork Tenderloin Sautéed with Courvoisier Brandy and
then baked with Spanish onions, Mushrooms, Double Cream
and Fresh Mixed Herbs.

Served with Mashed Potato and Fresh Vegetables

£14.95

Homemade Usk Rump Steak & Ale Pie with Cheese Pastry & Red Wine Gravy
served Chunky Chips & Roasted Root Vegetables

£13.95

Braised Shank of Welsh Lamb
set on Parsley Mashed Potatoes with Fresh Seasonal Vegetables
and topped with its own Rosemary and Lightly Minted Jus

£16.95

8oz 28 Day Matured Monmouthshire Rump Steak Stroganoff served with
Fresh Lemon Scented Rice

£16.95

From the Grill
28 Day Monmouthshire Matured Beef

8oz Rump Steak
£16.95

8oz Sirloin Steak
£19.95

16oz T Bone Steak
£21.95

Mixed Grill
(Gammon, Black Pudding, Sausage, Pork Chop and Rump Steak)
£19.95

All the Above Grills are served with Grilled Tomatoes, Sautéed Mushrooms, Hand Cut Chunky Chips and Garden Peas

Choice of Home-made Sauces

Cafe du Paris
(Mixed Herbs, Brandy, Tomato & Garlic Butter Sauce)

Port & Stilton Sauce

Pepper Sauce

Creamy Garlic Mushroom Sauce

(All at £1.95 each)

Desserts

All at £4.95 each

Traditional Sticky Toffee Pudding with a Toffee Sauce,
served with a scoop of Vanilla Ice Cream

≈

Vanilla Bread & Butter Pudding with Fresh Double Cream

≈

Chefs Warm Almond Tart with Creme Anglaise & Vanilla Ice Cream

≈

Plum & Cinnamon Crumble with Custard or Fresh Double Cream

≈

Trio of Ice Creams

Why not accompany your dessert with a fabulous bottle of
"Mitchell Noble Semillon, Clare Valley - Half (Australia) Dessert Wine"
(50cl bottle - £17.50 or 125ml Glass £6.25)

Examples from the Specials Boards

Pan Fried South African Kingklip with Mashed Potato, Fresh
Vegetables and topped with a Meuniere Sauce - £15.95

Baked Scottish Salmon served with Dauphinoise Potatoes, Hollandaise
Sauce and Fresh Asparagus - £14.95

King Scallops served with Crushed Pea and Mint Puree, Black Pudding
and a aged balsamic reduction dressing -
£7.50 Starter, £14.95 Main Course.

Roast Atlantic Cod served on a bed of Mediterranean Vegetables with a
Lemon Butter and Caper butter sauce - £13.95

Chefs Special Fish Pie topped with Mashed Potato, served with Leek and
Parsley sauce & Fresh Vegetables - £14.95

SPECIAL SET MENU

3 COURSES - £18.85

2 COURSES - £15.95

SOUP OF THE DAY WITH FRESH BREAD

DUCK & ORANGE PATE SERVED WITH FRESH TOAST

ATLANTIC PRAWN COCKTAIL SERVED WITH MALTED BREAD

~

SLOW ROAST USK BELLY PORK, SET ON BUBBLE & SQUEAK
MASHED POTATO, FRESH VEGETABLES AND CHEFS GRAVY

MONMOUTHSHIRE CHICKEN BREAST STUFFED WITH CREAM
CHEESE, MASHED POTATO, FRESH VEGETABLES & GARLIC JUS

ROASTED MEDITERANEAN VEGETABLES & SHROPSHIRE BLUE
CRUMBLE WITH BALSAMIC GLAZE AND GARLIC BREAD

~

CHEFS LEMON POSSET & FRESH FRUIT COULLIS

DARK CHOCOLATE TART WITH CREME ANGLIAISE

TRIO OF ICE CREAM