



Summer Menu 2016

TO NIBBLE AND TO SHARE:

Dish of mixed olives	£3.50
Portion of home-made bread	£3.00
Portion of garlic bread	£3.00

WE DONT SERVE FAST FOOD, WE SERVE GOOD FOOD AS FAST AS WE CAN!

TO START:

Soup of the Day (V) - 6.00

Regularly changing, and never boring! Please ask for today's exciting flavour. With home-made bread

Crab Salad - 9.00 (subject to availability)

Fresh white crab meat seasoned with mayonnaise, chilli, lime and diced mango finished with a zingy mango dressing and avocado

Goats Cheese Panacotta (V) - 9.00

Beetroot velouté, pickled beetroot chutney and parmesan tuille

Potted Pig - 8.50

Belly of pork seasoned with capers, sage, thyme and gin served chilled with toast, pickles & pork crackling



Followed by....

Home-Made Welsh Faggots - 13.00

(3 large "meatballs" made with minced pork, chicken livers, breadcrumbs and herbs) served with creamed potatoes, pea purée and red wine gravy, a Blue Ball firm favourite and classic!!

Chicken, Leek & Smoked Bacon Pie – 15.00

With a puff pastry lid and served with seasonal vegetables

Aubergine Slipper – 15.00 (V)

½ a roasted aubergine filled with vine tomatoes, peppers, pine nuts, basil and mozzarella. Served with a fresh tomato and butterbean cassoulet

Chick Pea Pancakes– 15.00 (V) & Vegan

Curried chick pea pancakes with a carrot and coconut velouté roasted beetroot and pok choy served with a carrot and peanut salad with chilli, sesame oil and soy

Spicy Thai Style Chicken - 14.50

In a spicy and meaty sauce with coconut milk and Thai spices served with rice or French fries
Or half rice half French fries -£2.00 supplement

Blue Ball Chicken - 15.00

In a meaty garlic and tarragon sauce, finished with cream and prawns served with rice or French fries
Or half rice half French fries -£2.00 supplement

100z Welsh Sirloin Steak - 20.00

Full and flavoursome steaks all of our steaks are from herds from the local area, and are fully traceable with garlic aioli, flat mushrooms and vine tomatoes
Served with either a mixed leafy dressed salad or a tub of French Fries

BLUE CHEESE OR BRANDY and GREEN PEPPERCORN SAUCE-2.50 EXTRA

Side Dishes – to add to your meals if you wish...all 3.00

- ▶ Dish of seasonal vegetables ▶ Tomato and red onion salad
- ▶ Dish of New Potatoes
- ▶ Portion of French Fries ▶ Green leaf side salad
- ▶ Dish of sautéed garlic potatoes



Main Courses...

**The following dishes are accompanied by seasonal vegetables only
EXTRA SIDE DISHES ARE AVAILABLE**

Fillet Steak - 25.00

Welsh beef with lyonnaise potatoes, blue cheese aioli red wine jus, pancetta and crispy onions

Lamb Rump - 20.00

Roasted pink onto roasted celeriac and potato with a cashew nut, rosemary and garlic crust finished with a red wine and redcurrant sauce

Belly of Pork - 18.00

Slowly braised for hours until it melts in your mouth served with colcannon, burnt apple purée and calvados sauce

Gressingham Duck Breast – 18.50

Served with a nest of egg noodles, pok choy in sesame oil with piquant five spice sauce, ginger, orange and soy

DAILY QUANTITIES ARE LIMITED TO ENSURE FRESHNESS – RUNNING OUT OF SOME DISHES IS SOMETIMES UNAVOIDABLE!!

Depending on availability & seasonality most of our fresh fish/seafood dishes are on our daily Specials menu

Items with a (V) are suitable for vegetarians. **Please inform a member of the team ASAP if you have any allergies or intolerances, which we will do our utmost to accommodate. Nuts are used in preparation areas and in general, so if you have a serious nut allergy, please tell us immediately.**

Dishes can be adapted for gluten free in some cases.

PLEASE NOTE – WE WILL ONLY ACCEPT A MAXIMUM OF THREE SEPARATE PAYMENTS PER PARTY