



**SET DINNER MENU | 2 courses £26.95 | 3 courses £33.95**

**APPETISERS £4.25 each**

Crispy Cockles      Arancini      Marinated Olives      Grilled Sourdough & Butter

**STARTERS**

Bruschetta with fresh tomato, olive oil, garlic & basil **(vg)**      Fresh mussels, garlic, tomato, chilli & a touch of cream **+£2**      Welsh goat cheese, fig chutney, beetroot & pomegranate

Smoked haddock & fresh salmon fishcake, creamed spinach      Mushrooms fricassée, shallots, thyme, sourdough, with veal jus **(v & vg available)**      Pan fried king prawns, chilli, garlic & tomato cream, grilled sourdough **+£2**

Grilled artichoke, avocado houmous, little gem, beetroot **(vg)**      Calamari fritti, garlic mayo      Soup of the day **(vg)**

**MAINS**

Langland's fish & chips, mushy peas & tartare sauce

Bouillabaisse of cod, mussels & king prawn served with crusty grilled sourdough topped with rouille

Herb crusted cod loin, crispy cockles, sautéed fresh seasonal greens, crushed new potatoes, seafood & fresh herb velouté **+£2**

10oz Sirloin steak, peppercorn sauce & chips **+£5**

Our own special cut 10oz beef burger, Welsh Perl Wen cheese, homemade burger relish, fresh tomato, lettuce, brioche bun & chips

Slow cooked pork belly, braised kale, wholegrain mustard cider sauce, gratin potato

Duck leg confit, French style peas, roasted new potatoes, orange marmalade jus **+£2**

Harissa grilled chicken, Moroccan style slaw, chips, garlic & mint yoghurt

Sumac roasted half cauliflower, butter bean mash, lemon & green chilli dressing **(vg)**

Chicken Caesar salad

**Side of fresh chips £4.25**

**Seasonal side salad £4.25**

**Seasonal side of vegetables £4.25**

**DESSERTS**

Homemade mango sorbet **(vg)**

Rum baba with strawberries & Chantilly cream

Apple tart fine with Anglaise

Chocolate budino, salted caramel, lavender shortbread

Coconut panacotta, passion fruit sauce **(vg)**

**IMPORTANT** - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Please be aware that we are unable to reserve tables by the window or outside. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.