



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

APPETISERS £5.00 each

Crispy Cockles Melon & Prosciutto 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** Baked goat cheesecake, Marsala & fig chutney

Salmon gravadlax, whipped ricotta, fresh dill, caperberries Grilled asparagus, grated egg, parmesan, vinaigrette **(v)** King prawn cocktail, crab Marie Rose, chiffonade **£1**

Smoked duck breast, watercress, radish, balsamic glaze, cepolline Calamari fritti, sauce remoulade, lemon wedge Lobster bisque, parmesan & caraway seed fingers

MAINS

10oz Sirloin steak & thick cut chips **£5**

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

Pan fried hake loin, cockles & potato chowder, sauteed leek & fresh spinach **£2**

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

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

Pork belly, sauce Charcutiere with wine, mustard & gherkins, mash potato, fine green beans

Home made duck leg confit, braised red cabbage, Persillade garlic potatoes, rosemary jus **£2**

Roasted chicken supreme, preserved lemon gremolata, sauce Albufera with asparagus & truffle, thick cut chips

Gnocchi Provençal with summer vegetables & sage butter **(v & vg)**

Chicken Caesar salad

Bernaise sauce £4.25

White truffle cream £4.25

Peppercorn sauce £4.25

Fresh thick cut chips £4.50

Tomato & green onion chevice £4.50

Fine green beans, warm vinaigrette £4.50

DESSERTS

Tiramisu

Homemade peach & almond sorbet **(vg)**

Giant macaroon with strawberries & Chantilly cream

Dark chocolate tart, raspberries & clotted cream

Rhubarb panacotta, rhubarb compote (vg)

Welsh cheese plate, parmesan grissini