



LUNCH MENU | 2 courses £22.95 | 3 courses £29.95

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's cheesecake, Marsala & fig chutney

Salmon gravadlax, whipped ricotta, fresh dill, caperberries **£1** Grilled asparagus, grated egg, parmesan, vinaigrette **(v)** King prawn cocktail, 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 **£2**

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

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 on request**

Chicken Caesar salad

Bernaise sauce £4.25

White truffle cream £4.25

Peppercorn sauce £4.25

Fresh thick cut chips £4.75

Tomato & green onion chevice £4.75

Seasonal vegetables £4.75

DESSERTS

Tiramisu

Homemade green apple sorbet, apple compote **(vg)**

Giant macaroon with strawberries & Chantilly cream

Dark chocolate tart, raspberries & clotted cream

Rhubarb panacotta, rhubarb compote (vg)

Welsh cheese plate, parmesan grissini

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.