



## EXAMPLE SPECIALS

### Starters

Chef's Homemade Soup 6.50 VE, GF+

Heritage Tomato, Basil & Mozzarella on Toasted Olive Ciabatta 8.75

Salmon & King Prawn Skewer, Asian Dipping Sauce 10.95 GF

Smoked Chicken & Ham Hock Terrine, Piccalilli, Toasted Bread 8.75

### Mains

Prime Celtic Pride 8oz Welsh Fillet Steak

(Flat mushroom, slow roasted tomato, onion rings & home cut chips Port & Per Las Sauce) 31.95 GF+

Pan Roast Pork Tenderloin, Gratin Potato, Honey, Garlic & Thyme Jus 18.95 GF+

Pan Roast Venison Steak, Cafe de Paris Butter 21.95

Roasted Hake Fillet, Asian Vegetables, Black Bean & Garlic Sauce 23.95 GF

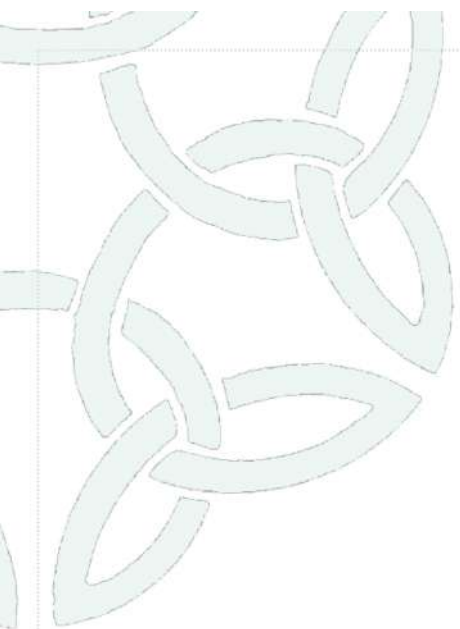
Pan Roast Sewin, Shellfish Bisque 24.95 GF

Pea & Shallot Tortellini, Sage & Pine Nut Butter 14.95 V

Charred Mediterranean Vegetables, Spiced Cous Cous, Chermoula Dressing 14.95 VE

#### Dietary Requirements

GF - Gluten Free; **GF+** - **Gluten free option available**; V - Vegetarian; VE - Vegan; VE+ - Vegan option available  
Any further allergy and intolerance information is available on request. Please ask a member of staff for details.



# Desserts

Eton Mess 6.25

*(With Strawberries, Raspberries & Blueberries)*

New York Vanilla Cheesecake 6.25

Lemon Tart 6.25

Treacle Sponge Pudding 6.25

Gower Cottage Chocolate and Walnut Brownies 6.25

*Above desserts are served with a choice of cream, vanilla ice cream or custard*

Welsh Cheese & Biscuits 8.95

*Selection of Welsh Cheeses, Fruit, Chutney & Crackers*

Selection of Ice Cream

2 Scoops 3.75

3 Scoops 5.50

*Joe's Ice cream*

Vanilla

Strawberry

Chocolate

Biscoff

Turkish Delight

Mint Choc Chip

Sorbets - Marios Lemon, Marios Raspberry or Blood Orange

*Mario's Vegan Ice cream*

Salted Caramel

Vanilla

Chocolate

Strawberry

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