



## Starters

**Soup of the day, bloomer bread** (gf bread available)

**Warm goats cheese tart, roasted thyme & garlic scented vegetables, beetroot puree & basil**

**Brit smoked mackerel pot, cucumber salsa, toasted croutes**

**Brit smoked duck pot, date & fig chutney, toasted croutes**

**Homemade chicken liver parfait, homemade onion & walnut chutney, melba toast**  
(gf bread available)

## Mains

**Sous-vide Salt Marsh lamb shoulder, mash potato, butternut puree, seasonal vegetables & lamb gravy** (gf)

**Authentic North Indian inspired vegetable or chicken curry, fragrant pilau rice & naan bread** (half rice & half chips £1.50 extra) (gf bread available) (can be made vegan)

**Welsh steak & Gower Gold pie, with the traditional short crust pastry, chips and peas**

**Thai vegetable or chicken curry, fragrant sticky Jasmin rice** (gf) (half rice & half chips £1.50 extra) (contains shrimp paste)

**Slow braised Welsh lamb Moroccan, Jasmin rice, naan bread & fresh coriander** (gf bread available)

**Crisp duck leg, mash potato, fricassee of smoked bacon, savoy cabbage, mushrooms, peas & gravy** (gf)

**Pan fried bream fillet, garlic infused crushed new potatoes, mussel curry cream, mussel garnish, seasonal vegetables or salad** (gf)

**2 courses £24**

**3 courses £30**