

LUNCH MENU

2 COURSES 14.95 | 3 COURSES 18.95

Available every Friday & Saturday - 12:30-15:00pm

WHILE YOU WAIT

Cockle popcorn £4.25 Olives £3.50 Rustic bread £2.00

STARTERS

Homemade soup of the day (VG)

Chicken liver parfait, tomato & port chutney, hot toast

Aromatic thai spiced local mussels

Creamy garlic & parsley mushrooms, toasted baguette (V)

Perl las cheese, poached baby pear, rocket & quince salad (V)

MAINS

Cajun chicken fillet, roasted mediterranean vegetables, mint mayonnaise

Duo of salmon & poached cod, purple sprouting broccoli, sweet potato, spinach velouté

Slow cooked leg of lamb, creamy mash potato, minted red wine jus, crispy leeks

Butternut squash, beetroot & kale wellington, roasted new potato, tomato & tarragon sauce (VG)

Chargrilled 6oz sirloin steak, dauphinoise potato, roasted cherry tomatoes, red wine jus (£2.00 supplement)

SIDES

Rustic garlic bread £3.50

8 beer battered onion rings £3.95

Dressed side salad £2.95

Creamy garlic mushrooms £4.50

Triple cooked chips £3.95

DESSERTS

Rhubarb sponge pudding, crème anglaise

Mocha crème brûlée, white chocolate cookie

Apple crumble eton mess, apple sorbet

Banana & chocolate chip bread & butter pudding, crème anglaise

Chocolate baklava, vegan ice-cream (VG)

Selection of welsh cheese, biscuits & grapes (£3.50 supplement)

Please note this is a sample menu and may be subject to change. Please contact reception to confirm menus.

FOOD ALLERGIES AND INTOLERANCES. Please speak to our staff about the ingredients when making your order.

Morgans steaks are all finest cuts of 28day matured beef. Individual ingredients are subject to change due to seasonal availability.

DINNER MENU

3 COURSES 26.95

Available every Friday & Saturday - 19:00-21:30pm

WHILE YOU WAIT

Cockle popcorn £4.25

Olives £3.50

Rustic bread £2.00

STARTERS

Homemade soup of the day (VG)

Sesame oil confit salmon, cumin, cauliflower purée, coriander gel

Perl las cheese, poached baby pear, rocket & quince salad (V)

Seared wood pigeon, warm winter vegetables, pomegranate, chervil

Crab & lobster ravioli, prawn, pea & sorrel cream sauce, parmesan crisp

Chicken liver parfait, tomato & port chutney, hot toast

Aromatic thai spiced local mussels

MAINS

Chargrilled 8oz fillet steak, dauphinoise potato, roasted cherry tomatoes, red wine jus (£8.00 supplement)

Chargrilled 6oz sirloin steak, dauphinoise potato, roasted cherry tomatoes, red wine jus

Gressingham duck breast, bacon & vegetable hash, fried quail eggs, spiced orange jus

Seared scallop seafood risotto, lemon butter

Cajun chicken fillet, roasted mediterranean vegetables, mint mayonnaise

Duo of salmon & poached cod, purple sprouting broccoli, sweet potato, spinach velouté

Slow cooked leg of lamb, creamy mash potato, minted red wine jus, crispy leeks

Butternut squash, beetroot & kale wellington, roasted new potato, tomato & tarragon sauce (VG)

SIDES

Rustic garlic bread £3.50

8 beer battered onion rings £3.95

Dressed side salad £2.95

Creamy garlic mushrooms £4.50

Triple cooked chips £3.95

DESSERTS

Rhubarb sponge pudding, crème anglaise

Mocha crème brûlée, white chocolate cookie

Apple crumble eton mess, apple sorbet

Banana & chocolate chip bread & butter pudding, crème anglaise

Chocolate baklava, vegan ice-cream (VG)

Selection of welsh cheese, biscuits & grapes (£3.50 supplement)

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