# EVENING MENU



## **SELECT YOUR COURSE**



#### **Spiced Winter Vegetable** Soup

7.95 A blend of carrots, parsnips, onions & potatoes with hints of maple syrup, coconut, thyme & cinnamon. Served with sourdough bread. (VE) (NGO)

#### **Honey Sriracha Chicken** Wings

8.95

Chicken wings coated in a honey glaze with sriracha sauce and served with a chipotle mayo dip & celery. (NG)

#### **Halloumi Fries** 8.50

Drizzled with yoghurt and seasoned with sumac (V) (NG)

#### **Truffle & Mushroom Camembert Bake** 9.50

A hot creamy camembert baked with mushroom & truffle oil. Served with sourdough bread. (v)

#### **Battered Cauliflower Wings** 6.95

Fresh battered cauliflower wings with sweet chilli sauce (VE)

#### Pork Belly Bites 8.50

Fresh cooked pork belly bites served with sweet chilli sauce. (NG) 10oz Gammon Steak 15.95

Mains

Thick cut gammon steak, served with grilled pineapple, egg, chips and peas. (NG)

#### Herb crusted salmon 18.95

A panko crusted salmon served with Edamame and Wakame Salad.

#### Chicken Caesar salad 16.95

Chicken breast on a bed of cos lettuce with a classic Caesar dressing, croutons and grated parmesan shavings.

#### Smoked Salmon & Avocado Salad 16.95

Smoked salmon with mixed leaf, tomatoes, onions, cucumber and peppers and drizzled with lemon & dill dressing (NG)



#### Speak to our team for additional menu options

#### Dragon Stack Burger 21.95

Two 6oz burgers sandwiched in a brioche bun and smoothered with a cheesy rarebit sauce, bacon and topped with onion rings. Served with chips and coleslaw.

#### + Add fire to the Dragon for £1.50 with Jalapenos & Sriracha sauce

#### Southern Fried BBQ Chicken Stack Burger 19.95

Two tender chicken fillets coated in a southern fried breadcrumb stacked with BBQ sauce, cheese and bacon in a brioche bun with salad. Served with chips and coleslaw.

#### Lamb Shank 24.95

Slow cooked Lamb Shank in mint gravy. Served with creamy mash and winter greens and minted gravy (NG)

#### Vegan Lasagne 14.95

Vegetables in a tomato based sauce layered between vegan pasta sheets and topped with a herb infused crumb. Served with salad & garlic bread (VE)

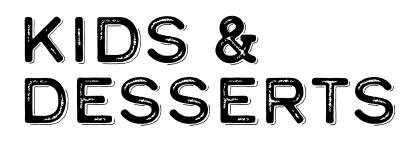
## Sides

- Garlic Bead (VE) Mash potato (VE) (NG) **Onion Rings** (V) Portion Chips (NG) (VE)
- 4.25
- Cheesy Garlic Bread (V) 4.00 Sliced Ciabatta & butter (V)
- 4.50 Homemade Coleslaw (NG) (VE)
- 4.00 Parmesan & Truffle Chips (NG) (V) 6.50
- 5.25 Side Salad (VE) NG) 2.95

2.50

- Cheesy Chips (V) NG) 4.95
- Caesar Salad Bowl (V) 5.95

2.50





## **SELECT YOUR COURSE**

## **Kids Meals**

Sausage & Mash 7.50 Served with garden peas and gravy. (NG)

Vegan sausage available. (VE)

Southern Fried Chicken goujons 7.50 Served with chips and garden peas

Salmon & Broccoli 8 00 Fresh cooked salmon, served with broccoli & mash

Sliced Ham 7.00 Premium sliced ham with egg & chips

**Fish Goujons** 7.50 Served with chips & garden peas

**DOG MENU** AVAILABLE Choose from the range at the bar

### Desserts



7.95 Milk chocolate chip cookie

dough baked with a salted caramel sauce and a scoop of ice cream. (V)

#### **Snowdonia Cheeseboard** 10.50

A selection of Snowdonia Cheese company cheeses, stilton blue cheese, crackers, red onion chutney, grapes and celery. (V)

#### Sticky toffee pudding 7.00

Date & toffee flavoured sponge with a sticky toffee sauce and ice cream. (NG)

#### **Apple & Blackberry Crumble** 7.95

The classic desser duo, an all time favourite in this scrumptious and homely pudding, set off beautifully in a farmhouse style crumble tart surround. Served with a

vegan ice cream (VE)

#### HOW WAS YOUR **EXPERIENCE** TODAY?



YOUR FEEDBACK HELPS US IMPROVE! PLEASE SCAN CODE AND RATE YOUR EXPERIENCE!

(SCAN QR CODE WITH YOUR PHONE CAMERA)





## **BOOK TODAY FOR** SMASHING SUNDAY ROASTS

### SPECIAL **OFFER**\*



(NG) Non gluten ingredients (VEO) Vegan option (VE) Vegan (V) Vegetarian (NGO) Non gluten option

Allergy information: We take great care to prevent cross-contamination when preparing your order in our kitchens. However, due to the layout and operation of our kitchen we do not have specific allergen free zones and it is therefore not possible to fully guarantee separation of allergens. There is significant risk of cross-contamination in our deep fat fryers. If you would like further information on our cooking methods, don't be afraid to ask! We cannot guarantee your order is 100% free from any allergenic ingredient.