

## Main Course - £15 | 2 Courses - £20 | 3 Courses £25

Smacks Scorched Bread & Butter Board £5 Sea Salt Olives £4 Halloumi Fries £5

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**Chicken Parfait** Cherries, hazelnut granola, sourdough toast, whipped chive butter

Welsh Cider & Leek Velouté | V Welsh rarebit scone, whipped butter

Breakfast Scotch Egg Cripsy bacon, smoked tomato bean casoulette, home made HP

**Pumpkin, Wild Mushroom & Truffle Arancini** Blue cheese, pickled pumpkin, wild herbs

**Gin Cured Salmon** Avocado, wasabi aioli, puffed rice, wasabi granola, dill

XO Chicken Wings Dirty BBQ sauce

Phains

Rare Roast Beef Braised Lamb Chicken Supreme Pumpkin & Feta Wellington

All served with beef fat roast potatoes, cauliflower cheese, roasted carrot, yorkshire puddings & stuffing and a panache of winter vegetables

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Maple Glazed BBQ Carrots Chive and parsley crumb	£4
House Stuffin 3 chunks	£3.5
<b>Crispy Yorkshires</b> 4 yorkshires	£3.5
<b>Bloomin Onion</b> Dirty cheese sauce	£4
<b>House Roasties</b> Beef fat	£4
<b>Burnt Hispi Cabbage</b> Crispy shallots, Blue cheese	£4

Sweets

**Butter Scotch Panna Cotta** Peanuts, banana bread, peanut butter ice cream

Vanilla Crème Brûlée Brioche doughnut, smoked apple curd, white chocolate granola

**Just Ice Cream** Peanut butter - vanilla - strawberry - chocolate

Bread & Butter Pudding Creme anglaise

**Chocolate Brownie** Boozey milkshake, popcorn, ice cream

**Affogato** Coffee, chocolate, ice cream

Please let us know of any allergies & dietry requirements