

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
Crispy Yorkshires 4 yorkshires	£3.5
Bloomin Onion Dirty cheese sauce	£4
House Roasties Beef fat	£4
Burnt Hispi Cabbage 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