

THURS MAY DINNER THE COB. → FRI. MAY DINNER

BUFFALO MOZZARELLA, TOMATO, BASIL AND BLACK OLIVE SAUCE  
ROASTED FIGS WITH GORGONZOLA, PARM. HAM AND —  
— BALSAMIC DRESSING.

AVOCADO, MANGO, BEETROOT AND KING-FRAN SAUCE.  
SHOKED HADDOCK 'CRETE. ERUITE'.

BRUSCHETTA WITH GRILLED LOCAL GOATS CHEESE, —  
— AND ROASTED RED PEPPERS.

CARPACCIO OF BEEF FILLET WITH WIND FLOCKET, —  
— AND PARMESAN SHAVINGS.

WARM SAUCE OF TRAR, ROQUEFORT, CUCOBI AND WALNUTS.

— ALL FIRST COURSES @. 6.75. —

ROASTED RACK OF LOCAL, WELSH SPRING LAMB, —  
— WITH A ROASTED GARLIC CRUST AND CARAMELISED  
ONION GRAVY. 22.00

CHAR. GRILLED LOCAL SHOKED SALMON WITH BRITISH-  
— NEW SEASON ASPARAGUS, A ROASTED CHERRY  
TOMATO SAUCE AND SALSA VERDE. 18.95

ROASTED FILLET OF BEEF WITH GREEN PEAS, —  
— AND A RED WINE JUS. 24.00

[LOCAL, PEMBROKESHIRE ORGANIC 'BLACK' BEEF.]

FRENCH AND PARMESAN AU GRATIN WITH A CHILI —  
— TOMATO SAUCE AND ROMA, JERSEY NEW POTATOES 14.95

— ALL MAIN COURSES INCLUDE A SECTION OF VEGETABLES. —