

A Taste of the British Isles

SOUPS

Cup 7 | Bowl 9

^{V GF} **Cawl Cennin**

Leek and Potato

^{GF} **Cullen Skink**

Smokey Whitefish Soup with Leeks, Potatoes, Onions and Cream

SALADS

^{GF V} **Beetroot House**

Starter 5 | Café 7 | Entrée 11

Salad Greens, Carrots, Red Onions, Cucumber, Roasted Beets, Green Peas, Red Radish

***Duck Egg Caesar**

Starter 6 | Café 9 | Entrée 13

Crisp Romaine, Parmesan Cheese, House-Made Croutons, Hard Boiled Duck Egg, Caesar Dressing

APPETIZERS

^{GF} **Prawn Cocktail 16**

Poached Prawns on a bed of Shredded Lettuce served with Pink Marie Rose Sauce

Scotch Egg 12

Soft Boiled Egg covered in Sausage, Breaded and Deep Fried. Served on a Baby Arugula Salad with Whole Grain Mustard Dipping Sauce

^{VT} **Welsh Rarebit 9**

Ale and Mustard Cheese Dip Spread on Toast with Grilled Tomato

^{VT} **Ploughman 9**

Crusty Potato Bread, White Cheddar, Apple Slices and Fruit Chutney

^{GF} Gluten Free

^{VT} Vegetarian

^V Vegan

**Indicates item is cooked to order.*

Consuming raw or undercooked Meat, Poultry, Shellfish, Seafood, or Eggs may increase your risk of foodborne illness.



ENTRÉES

Fish and Chips 18

Fried Cod served with Chips Smothered in Salt and Vinegar

Bangers and Mash 25

Mashed Potatoes and Sausages smothered with Gravy and Carmelized Onions

^{GF} Lancashire Hotpot 28

Caramelized Onions and Carrots mixed with Lamb and Venison, topped with Sliced Potatoes and cooked in Clarified Butter until bubbly

Sunday Roast 28

Roasted Beef Top Round served with Roasted Potato, Glazed Carrots, Yorkshire Pudding and Beef Gravy

DESSERT

Served with a scoop of Ice Cream

Berry Trifle 9

Sticky Toffee Pudding 9

Topped with Macerated Strawberries and Shaved White Chocolate served with a scoop of Vanilla Ice Cream

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VT Vegetarian

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