



MAIN MENU



WHILE YOU WAIT

Mixed Olives (GF)(V)(VE)(DF)	£4.25
Breads with Zacusca and Olive Oil,	£4.95
Balsamic Vinegar (V)	
Salt & Pepper Wings	£6.95
Sweet Chilli glazed Pork bites	£6.95

STARTERS

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Crusty Bread Roll and Butter (GF Avaliable)

LAMB MEATBALLS £7.95

Spicy Moroccan Meatballs & Vegetable Cous-Cous

ASPARAGUS £7.25

Toasted Crumpet, Crispy Prosciutto, Poached Egg & Hollandaise Sauce

SMOKED CHICKEN BREAST £7.95

Green Grapes and Green Leaves with Hazelnut Vinaigrette

VEGETABLE SAMOSAS £6.95

Served with Pickled Beetroot and Mint Chutney

SALT AND PEPPER WINGS £7.25

SWEET CHILLI GLAZED PORK BITES £7.25

Served with an Asian Salad

BAKED MUSHROOM

Perl Las Blue Cheese Baked Mushroom with Pear Chutney

Please speak to a member of our team should you have any special dietary requirements, allergies, or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.

GF- Gluten Free | DF- Dairy Free | (V) Vegetarian | (VE) Vegan

£7.25







MAIN MENU



MAIN COURSES

DUCK BREAST

£19.50

Carrot puree, Chantay carrots, Asparagus, Potato fondant, Rhubarb compote & Jus

PORK CHOP

£17.50

Grill Pork Chop served with Wild Garlic puree, Red Cabbage and Fennel slaw & Cider sauce

GRILLED DISHES

80Z SIRLOIN STEAK

£23.25

Chunky Chips, Grilled Tomato, Mushroom and Watercress

80Z GRILLED WELSH LEG OF LAMB STEAK

£19.50

Served with Rosemary with Garlic Parmentier, Sugarsnap peas and Spinach sauté with a Mint Jus

FRIKADELLEN

£16.50

Beef and Pork German style patty served with Brioche Bun, Lettuce, Pickled Gherkins, caramelised Onions and Fries

KOREAN BBQ PORK RIBS

£16.50

served with BokChoy Kimchi Salad and Fries

CHICKEN SOUVLAKI

£16.50

Dressed with a Greek Salad

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Rossett, Wrexham, North Wales





MAIN MENU



FISH DISHES

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£16.50

served with Mushy Peas, Tartar Sauce and a Lemon wedge

PAN FRIED SALMON

£19.95

served with grilled Courgette, Green Bean, Hollandaise Sauce, Caperberry and Sorrel Leaves

SMOKED SALMON TAGLIATELLE

£15.25

Served in a Pesto Cream Sauce

VEGGIE MAINS

KOFTA CURRY WITH SHAHI SAUCE

£15.25

Enriched with Tomato & Nuts and served with Kashmiri Pilau Rice

VEGAN BURGER

£16.95

Lettuce, Slaw, Gherkin, Vegan mayo, Vegan Cheese

SALADS

THAI GREEN TOFU

£13.95

Salad and Crispy Noodles Add Chicken for +£2

CAESAR SALAD

£13.95

Cos Lettuce, Anchovies, Croutons & Caesar Dressing Add Chicken for +£2

SWEET CHILLI CRISPY BEEF SALAD

£14.50

Carrot, Spring Onion, Cabbage, Cucumber topped with Cashew Nuts

GREEK SALAD

£14.25

Feta, Cucumber, Tomatoes, Red Onions, Olives and Oregano

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DESSERT MENU



PINAS COLADA PANNACOTTA

Served with Pineapple & Coconut Shavings with Lime Zest (GF)

£7.95

CHOCOLATE MOUSSE

Pastry Shell, fresh Raspberry, Orange Jelly & Peppermint from the Garden (V) $\pounds 7.95$

RHUBARB AND APPLE CRUMBLE

Topped with Oaty Crumb and served with Cardamon Custard (GF)

£7.50

RICOTTA AND PISTATIO TART

served with a fresh Strawberry Rose

£7.50

SELECTION OF ICE CREAM

Vanilla, Chocolate or Strawberry

£6.95

SELECTION OF WELSH CHEESE

Crackers, Homemade Chutney, Apple, Celery. Grapes (GF Available)

£9.25

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