

SAMPLE MENU

Children's Menu

£15.00 per person inclusive of 17.5% vat

Starters

Slices of fresh Galia melon

Smaller portion of soup of the day

Main Courses

Small portion of roast of the day

Grilled chicken breast

Small chicken caesar salad

Penne pasta with tomato sauce

Salmon with new potatoes

All main courses served with chipped potatoes or vegetables of the day

Dessert

Ice Cream – plain or with chocolate sauce

Kindly note that some items may contain nuts

CHILDREN ARE WELCOME TO CHOOSE FROM EITHER MENU

Watkins & Co. Restaurant House Wine Selection

WHITE WINES

401 - Chenin Blanc , Pearl Heights, South Africa	(10%)	12.50 per bottle 3.15/4.15 per glass
402 - Vouvray , - France, produced from the Chenin	(12%)	13.95 per bottle 3.50/4.65 per glass
Fruity white, great by itself and with food Grape in Le Loire, good balance and a pleasing finish is especially selected for clients who enjoy medium/sweet wines.		
403 - Pinot Grigio , Terrazze della Luna, Italy	(12.5%)	14.50 per bottle
404 - Sauvignon Blanc , Ninth Island Tasmania	(13.5%)	17.95 per bottle
Very crisp, clean and zingy flavour		
405 - Chablis , - Louis Moreau, France	(13%)	16.95 per bottle
406 - Chardonnay – Andes Peak Reserve Chile	(13.5%)	15.25 per bottle 3.85/5.10 per glass
Full of oak flavour		
407 - Rose d'Anjou , Florent de Brie, France	(11%)	16.95 per bottle 4.25/5.65 per glass
Light and refreshing rose wine		

RED WINES

501 - Red – Marktree , Australian, warm spicy red	(12.5%)	12.50 per bottle 3.15/4.15 per glass
Will complement most foods or great on its own		
502 - Claret – France. A blend of cabernet sauvignon	(12%)	14.95 per bottle 3.75/4.95 per glass
Cabernet franc and merlot, this full bodied wine is great value		
503 - Merlot – Sierra Grande, Chile. well balanced	(12%)	14.95 per bottle 3.75/5.00 per glass
504 - House special , Salice Salentino, Italy	(13.5%)	13.95 per bottle
Smooth flavour		
505 - Shiraz . The Mill, Australia	(12.5%)	15.95 per bottle
506 - Rioja – Puerto Vieja, Spain. A modern style Rioja	(12.5%)	15.95 per bottle
That has all the characteristics that have made this region of Spain so popular. Richly flavoured and complex wine		
507 - Pinot Noir – Fonty's Pool, Western Australia	(14.5%)	16.95 per bottle
Medium bodied with a long finish		

SPARKLING

House Champagne – Great Finesse and value	(12%)	19.95 per bottle
House Cava - Spain	(11.5%)	13.95 per bottle

There is also a full Wine list with a comprehensive selection of wines available

Dinner

£19.95 per person inclusive of 17.5% vat
Served from 6.45 pm - 9.30 pm (9.00 pm Sunday)
Includes starter, soup, main course, dessert or cheese and coffee

Starters

Tower of Galia melon with a fruit of the forest compote and lemon sorbet – (g & v)

*Risotto with wild mushroom and
fresh cream with parmesan shavings – (g & v)*

Chicken liver and orange pate with Cumberland sauce – (g)

*Smoked salmon with horseradish crème fraiche – (g)
£2.75 supplement*

Scottish salmon fishcake roasted red pepper remoulade

Avocado and Prawn cocktail dressed with a marie rose sauce- (g)

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See today's special for soup of the day

Main Courses

Grilled fresh local plaice fillet with lemon and herb butter – (g)

Poached darne of salmon with a citrus and prawn cream sauce –(g)

*Grilled chicken breast with chorizo & pea mash
and a curried coriander cream sauce*

Welsh braised shoulder of lamb with root vegetable mash, juniper berry and port jus – (g)

8 oz Rib eye steak with a red wine and peppercorn sauce

*8oz Fillet steak with a red wine and peppercorn sauce
£4.00 supplement*

All main courses served with a choice of vegetables or salad and potatoes

(v) – Denotes vegetarian
(g) – Denotes gluten free

SAMPLE MENU

Chef's suggestion of the day

Guests are invited to make their selections from either menu

Starters

Smoked chicken and peach salad with an orange dressing – (g)

Deep fried brie wedges with caramelised shallots and balsamic marmalade – (v &g)

Soup

Cream of tomato and fresh basil soup – (g & v)

Main Courses

Roast loin of Welsh lamb, onion stuffing, roast potato and minted lamb jus

Home- made Mediterranean beef lasagne

Fruits de Mer potato pie- cockles, mussels, shrimp and calamari

Mildly spiced Thai beef salad with sweet chilli pickle - (g)

Roasted vegetables and goats cheese chunky tomato sauce (g & v)

All main courses served with vegetables and potatoes of the day

Desserts

Please see separate menu

Coffee

*Kindly help yourself to the complimentary coffee in the lounge
Coffee or tea served in the restaurant - £1.95 supplement*

*Please note that some of the above meals may contain nuts
If you have any food allergies or dietary requirements
Please advise a senior member of the restaurant staff*

**PLEASE NOTE THAT ALL OF OUR SAMPLE MENU'S ARE SUBJECT TO CHANGE,
THANK YOU.**