

## LUNCH AT THE CWTCH

### STARTERS

**SOUP of the DAY** (VE & GF\*) £5.10

Served with sourdough bread and salted butter (Gluten free bread available on request)

**VELVETY DUCK and ORANGE PATE** £5.45

Served with sourdough bread with our own red onion and cinnamon marmalade and salted butter.

(Gluten free bread available on request)

**HAM HOCK and APRICOT TERRINE** £4.15

Served with a spiced chutney, toasted sourdough bread and salted butter

(Gluten free bread available on request)

**CAPRESE SALAD** (GF & V) £4.50

Freshly cut mozzarella cheese with juicy tomatoes. Finished with fresh basil leaves, a touch of olive oil and balsamic vinegar

### MAINS

**SAUSAGE & MASH** £11.95

Freshly made 'Farmers Pantry' pork sausages cooked on our chargrill BBQ. Served with creamy mashed potato and lashings of homemade gravy

**STEAK OF THE DAY** (GF\*) £19.95

Freshly cut 10oz Ribeye steak cooked to your liking. Served with your choice of potatoes, battered onion rings\*, and a dressed rocket salad and your choice of *Peppercorn*, *Red Wine* or *Bearnaise* sauce

(\*Gluten free without onion rings)

**PAN-FRIED SALMON** (GF) £15.95

Served with sautéed new potatoes with a hollandaise sauce and fine green beans

**HOMEMADE FISH PIE** £10.95

With a delicate tarragon and dill sauce. Topped with cheesy mashed potato, served with seasonal vegetables

**SWEET POTATO, SPINACH and CHICKPEA CURRY** (VE) £12.95

Served with roasted sweet potato, chickpeas and spinach cooked in a 'Goan' style tomato and coconut sauce. flavoured with curry leaves and aromatic spices. Served with savoury rice and naan bread

(Why not add homemade chips for just £2?)

**BUTTERNUT SQUASH and RED ONION TAGINE** (\*GF & VE) £12.95

Roasted butternut squash and wedges of red onion cooked in a sweetly spiced tagine sauce, flavoured with orange cinnamon, cranberries and sultanas. Served with basmati rice and naan bread\*

(\*VE & GF without naan bread)

**SALMON BURGER** £9.95

With fresh tomato, onion, lettuce and our speciality relish in a brioche bun. Served with homemade chips

*Please turn overleaf for our light bites and dessert menu*

If you have any specific allergen or dietary requirements please let your waiting staff know BEFORE ordering and we will be happy to offer advice with regards to our ingredients

## LIGHT BITES (Available until 3pm)

CWTCH EGGS (V) £6.95

BENEDICT (Ham)

STREAKY BACON

FLORENTINE (Spinach)

Choose from one of the above toppings, with freshly baked English muffins with two free range poached eggs finished with a rich hollandaise sauce

MINUTE STEAK (GF) £8.95

Farmers Pantry steak, served with a free range egg and a dressed rocket salad

(why not add homemade chips for just £2?)

SALMON and HADDOCK FISHCAKE £7.95

Salmon and haddock with maris piper mashed potato with a tangy cheddar cheese melting centre. Served with fresh lemon, homemade tartar sauce and a dressed rocket salad (Why not add homemade chips for £2?)

## CWTCH SALADS

STEAK SALAD (GF) £8.95

Finely sliced sirloin steak served on a bed of Romaine lettuce, red onions, juicy tomatoes and cucumber. Finished with a delicate honey and mustard dressing

DUCK SALAD (GF) £12.95

Roasted duck breast served on a bed of Romaine lettuce, red onions, juicy tomatoes and cucumber. Finished with a sweet chilli dressing

CHICKEN CAESAR SALAD £8.95

Crispy romaine lettuce and herbed croutons tossed with our creamy classic Caesar dressing, finished with fresh shavings parmesan cheese. Topped with a chargrilled chicken breast

MEDITERRANEAN SALAD (GF) £8.95

Freshly cut gammon ham and hard boiled free range egg on a bed of crispy lettuce, onions, olives, tomatoes and cucumber, finished with extra virgin olive oil and balsamic vinegar

## DESSERTS

All £5.10

### TIRAMISU

Sponge fingers soaked in espresso, layered with mascarpone cheese & Amaretto, finished with a dusting of cacao

### STICKY TOFFEE PUDDING

Served with custard, cream or ice cream

### WELSH CHEESEBOARD (\*£2 supplement)

A delightful selection of cheeses, assortment of crackers and biscuits, fresh apples, grapes and seasonal chutney

### BAKED NEW YORK CHEESECAKE

A traditionally baked vanilla cheesecake with a crunchy biscuit base. Finished with fresh berries

### TRIO OF SORBET (GF & VE)

Passionfruit, Champagne & Raspberry

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