

SEQUOIAS DINNER MENU

New House Freshly Baked Bread, Olives, Olive Oil and Balsamic, Aioli £6

STARTERS

New House Soup of the Day (VG) Oven Baked Crispy Bread £6
Ham Hock Roulade Piccalilli, Toasted Sourdough £6
Scottish Smoked Salmon Horseradish Cream, Apple Matchsticks £8.95
Butternut Squash Ravioli (V) Sage & Lemon Olive Oil £7
Battered Crispy Cauliflower Bites (VG) Harissa Mayonnaise £5
Grilled Goats Cheese (V) Red Onion Marmalade, Toasted Crumpet, Balsamic Glaze £7
A Selection of Cured Meats Minted Marinated Olives, Balsamic Glaze £6.50

MAINS

Steamed Salmon Creamy Mash potato, Asparagus Spears, White Wine Sauce £19.95

Pan Fried Breast of Chicken Purple Gnocchi, Roasted Cherry Tomato, Pesto Oil, Parmesan Shavings £15

Slow Braised Brisket of Beef Horse Radish Mash, Honey Roasted Carrot, Red Wine Sauce £19

Wild Mushroom and Chestnut Wellington (V) Butterbean Tomato Sauce, Parmenter Potatoes £14

Spiced Cous Cous, Vegetable Tagine (VG) Apricot, Minted Mayonnaise £14

6oz Welsh Chuck Steak Burger Toasted Brioche Bun, Beer Battered Onion Rings, Chunky Chips £15

Plant Based Burger (V) Toasted Brioche Bun, Beer Battered Onion Rings, Chunky Chips £15

Confit Leg of Barbury Duck Spiced Basmati Rice, Hoisin Sauce, Toasted Sesame Seeds, Cucumber & Crispy

Onion Salad £20

SIDES

Seasonal Vegetables, Mashed Potato, Triple Cooked Chips, Garlic Mushrooms All £3.95 each

DESSERTS

Sticky Toffee Pudding Fudge Sauce, Clotted Cream £7
Blackcurrant Mousse (VE, GF) with Summer Berry Compote £7
Warm Chocolate Fondant Vanilla Ice Cream, White Chocolate Sauce £7
A Selection of Welsh Continental Cheeses £9
New House Ice Cream and Sorbet Selection Served in a Waffle Basket £7