



Dinner Menu

STARTERS

Homemade Soup of the Day with Bread (V, Ve, GF) £7

Giltar Prawn Cocktail £10

Trio of cooked Prawns, served in a classic marie rose sauce & brown bread (GF)

Homemade Chicken Liver Pate £8.50

Served with chutney & toasted sourdough (GF)

Pimento Pepper & Mediterranean Marinated Olive Salad (V, Ve, GF) £8.50

Red Lentil, Sundried Tomato & Welsh Mead Pate £8.50

Served with chutney & toasted bread (V, Ve, GF)

Smoked Salmon & Prawn Thimble £9

Served on a bed of rocket & pea shoots with a sweet chilli dip (GF)

MAIN COURSE

10oz Sirloin Steak £26

Best served Medium Rare, served with Cherry Tomatoes, Mushroom, Onion Rings and a choice of Chips or Boiled New Potatoes (GF)

20oz Rump Steak £29

Best served medium Rare served with Cherry Tomatoes, Mushroom, Onion Rings and a choice of Chips or Boiled New Potatoes (GF)

6oz Fillet Steak £29

Best served medium Rare served with Cherry Tomatoes, Mushroom, Onion Rings and a choice of Chips or Boiled New Potatoes (GF)

Add a Peppercorn or Blue Cheese Sauce £3

Giltar Burger £16

Butchers Burger in a Sourdough Bread Bun topped with Cheddar Cheese, Pickle and Relish, Lettuce, Tomato Base and Onion, with Chips or Boiled New Potatoes

Halibut Burger £20

Grilled Halibut steak served in a Sourdough Roll, on a bed of Rocket & Pea Shoot topped with sriracha aioli

Grilled Lemon & Garlic Chicken £17

Marinated butterflied Chicken served with a Salad Garnish, Chips or Boiled New Potatoes
(Add sriracha aioli £3)

Bass and Prawns £25

Bass Fillet with a Trio of Garlic Herb Butterflied Prawns, Gratin Potatoes & a Citrus Salad

Seafood filled Pasta £23

Filled Pasta with Crab, Prawn & Lobster in a Creamy Lobster Sauce

Oven Roasted Cauliflower Curry £16

Served with Turmeric Infused Wild Rice & Poppadom (V, Ve, GF)

Pimento Pepper & Mediterranean Marinated Olive Salad (V, Ve, GF) £16

DESSERTS

Please ask your server for today's selection @ £6.50

If you have any allergy or dietary requirements, ask a member of staff for assistance