The Fern & Ivy

RESTAURANT AND BAR

STARTER

Roasted Parsnip Soup (vg)(gfa) 6.5
with sourdough bread

Crab Gratin (gfa) 8
white & brown crab meat, with fresh lettuce & tomatoes

Deep Fried Arancini (gfa) 8.5
with a rich tomato sauce & fresh parmesan

Ardennes Pate (v) (gfa) 8
with sourdough & festive fig chutney

Oak Smoked Salmon (gfa) 8
sourdough with dill cream

Honey Glazed Pigs in Blankets (gfa) 7
with cranberry dip

MAINS

Roasted Breast of Turkey (gfa) 22
served with traditional Christmas accomplishments & a rich jus

Pan Roasted Duck Breast in Plum Sauce(g) 26
with potato fondant & seasonal greens

Flat Iron Steak (gfa) 28
with creamy mash & seasonal greens

Baked Fillet of Salmon (gfa) 19
with welsh new potatoes, tender broccoli & hollandaise sauce

Chestnut Mushroom Wellington (vg) 18
with seasonal greens, potatoes & pan jus

Festive Chicken & Stuffing Burger 18
with cranberry sauce, brie in a sourdough bun with house chips

Tanglatelli in White Wine & Cream Sauce(vg) 16
with parmesan & truffle oil

Spinach & Lentil Burger (vg) 17
With brie & cranberry sauce in a sourdough bun with house chips

SIDES

Garlic Sourdough (add cheese +1.5) 4
Onion Rings (v) 4
Seasonal Vegetables (vg) (gfa) 3.5
Dressed House Salad (vg) (gfa) 4.5
House Chips (v) 4

DESSERT

Cheese Slate (v)(gfa) 8.5
welsh & world cheeses with biscuits, fruit & chutney

Chocolate Mint Dome (v) 7
with a sponge base, mint ice cream and chocolate sauce

Sticky Toffee Pudding (v) 6.5
with toffee sauce & clotted cream ice cream

Trillionaire Tart (v) (vg) (g) 6.5
with chocolate sauce and gold leaf balls

Clotted Cream Ice Cream 6
with seasonal berries & raspberry coulis