

Soup of the Day (✓) £6.00

Homemade Soup served with crusty bread.

Cullen Skink (Dolfor Style) £7.00

A traditional Scottish dish of smoked Mackerel cooked in a creamy potato, leek, and carrot chowder, served with crusty bread.

Prawn Cocktail

Icelandic prawns bound in a Marie rose dressing served on a bed of crisp lettuce served with brown bread and butter. £8.00

Roquefort, Walnut and Apple Salad (✓) £6.00

Mixed leaves, apple, chopped walnuts, crumbled Roquefort cheese, and pumpkin seeds with a honey, mustard, and lime dressing.

Pork and Black Pudding Wontons £7.00

A blend of pork, black pudding, spring onion and ginger, wrapped in wonton pastry, deep fried and served with homemade sweet chili sauce.

Baked Stuffed Mushrooms (✓) £6.00

Mushrooms stuffed with a duxelle of vegetables and baked in a Provençal sauce topped with cheese and served with crusty bread.

Panko Prawns £8.00

King prawns coated with Panko crumb and deep fried served with a sweet chili sauce and salad garnish.

Warm Goats Cheese Tart (✓) £6.50

Caramelized onion in a short crust pastry case, topped with goat's cheese sprinkled with Parmesan and lightly baked.

Deep Fried Brie. (✓) £6.00

Brie coated with breadcrumb and served with Fruits of the Forest Coulis.

Garlic Bread £4.00

With Cheese £5.00

Gluten Free Bread available

255gm Sirloin Steak **£23.00**

Served with onion rings and tomato.

Red Wine Sauce **£2.00** Pepper Sauce **£2.00**

Garlic Butter **£2.00**

Steak and Stilton Pie **£16.00**

A rich beef stew infused with stilton cheese topped with puff pastry.

Welsh Lamb Shank **£18.50**

Succulent slow cooked Welsh lamb shank served with a Redcurrant and Rosemary sauce.

Lambs Liver and Bacon **£16.50**

Pan fried lamb's liver and bacon, caramelised onions and a rich gravy, served on a creamy mashed potato.

Chicken Chasseur **£17.00**

Chicken cooked with mushrooms and caramelized shallots in a rich white wine and tomato sauce.

Pork Roulade **£17.00**

Slow cooked pork fillet stuffed with caramelized onions and sage butter and wrapped in Serano ham served with an apple cider sauce.

Bangers and Mash **£16.50**

Three succulent sausages on a bed of creamy mashed potato served with a rich gravy and topped with crispy onion rings.

Chili and Ginger Sea bass. **£19.00**

Pan seared sea bass fillets with sizzled ginger, spring onion and chili butter.

Herb Baked Salmon with King Prawns. **£19.00**

Salmon baked in the oven and topped with king prawns and herb butter.

Above Main meals include vegetables and a choice of Potatoes

Vegetable Coconut Curry (✓) **£15.00**

With Chicken **£18.00**

A mild coconut curry served with Basmati rice and Naan bread.

Dolfor Beef burger **£15.00**

200gm Beef burger served in a Brioche bun with caramelised onions,

Cheddar cheese, and chips. **Bacon** **£1.50**

Mushroom and Vegetable Bolognese (✓) **£15.00**

Penne pasta bound in a rich tomato vegetable and mushroom sauce enriched with Mascarpone cheese.

Side Salad (✓)	£4.00
Portion Vegetables	£3.00
Portion French Fries	£3.00
Home made Onion Rings	£3.00
Dauphinoise Potatoes	£3.50
Mash Potatoes	£3.00
Bread and Butter	£2.50
Pepper Sauce	£2.00
Red Wine Sauce	£2.00
White Wine and Mushroom Sauce	£2.00
Garlic Butter	£2.00
Scoop of Vanilla Ice Cream or Raspberry Sorbet	£2.50

Dolfor Cheesecake (✓) £6.00

Layered cheesecake mousse and fruits of the forest coulis topped with biscuit crumb and raspberry sorbet served in a glass.

Chocolate Sponge with a Blue Cheese Chocolate Sauce £6.00

A rich chocolate sponge with a blue cheese and chocolate sauce served with vanilla ice cream.

Rhubarb and Raspberry Frangipane Tart £6.00

Pastry case lined with raspberry jam topped with almond frangipane and rhubarb baked in the oven and served with cream or custard.

Crème Brûlée £6.00

Smooth, thick and creamy baked egg custard topped with Caramelized sugar. and served with a shortbread biscuit.

Baked Rice Pudding £6.00

Indulgent rice pudding served with rum soaked raisins.