

# fourteen

## Summer Menu £25 per head

A complimentary house aperitif

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### **“Pea and Ham”**

A demitasse of minted pea soup served with pancetta crisps  
A garden pease pudding wrapped in air dried ham  
Ham and rocket roll

or

### **Home made Chicken and Sage Parfait**

Served with hot toast and salad garnish

or

### **Smoked Salmon Tartlets**

Filled with a savoury cream, rocket and capers

or

### **Red Onion “tarte tatin”**

with a mild goats’ cheese cream

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### **Creamy Baked Cannelloni**

with a filling of local beef and a rich cheese sauce  
Served with a tomato and balsamic salad

or

### **Herby Grilled Chicken**

with tangy wholegrain mustard  
Served with new potatoes and green beans

or

### **Pan fried Cod Steak**

with potato gnocchi,  
in a rich chilli and tomato sauce

or

### **Vegetarian option:**

**Potato gnocchi in a rich chilli and tomato sauce**  
served with parmesan crisps

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### **Traditional “tarte tatin”**

Served warm with vanilla ice cream

or

### **“Heavenly Pie”**

Meringue nest filled with zesty lemon cream  
And topped with whipped cream and grapes

or

### **Fresh home-made raspberry jellies**

Served with Welsh clotted cream and home-made shortbread