



The Meadows Menu



STARTERS

Soup of the Day. £5.80
Served with a Crusty Roll and Butter.

Creamy Garlic Mushrooms. £6.90
Sliced Mushrooms Pan Fried in Garlic & Cream served with
Toasted Baguette Slices.

Prawn Gambas. £7.30
King Prawns Pan Fried in Butter, Garlic and Chilli, served with
Toasted Baguette Slices.

Bruschetta. £6.90
Toasted bread topped with fresh tomatoes, basil, garlic
and drizzled with olive oil.

Chicken goujons. £6.90
Tender strips of 100% chicken coated in crispy , golden
breadcrumbs with a BBQ DIP.

MAIN COURSE

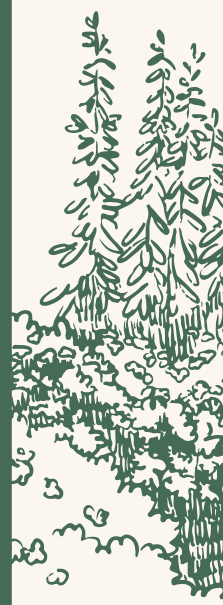
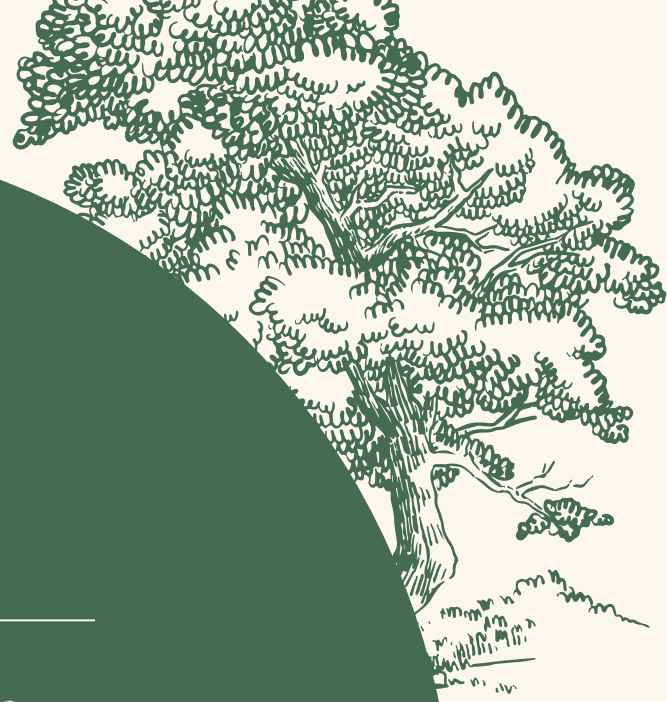
Hand Beer Battered Cod. £17.25
10oz Battered and Deep Fried, Served with Chips, Petit Pois and
Lemon Wedge.

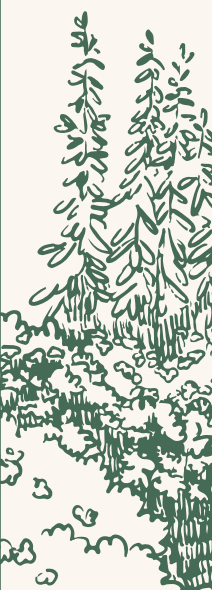
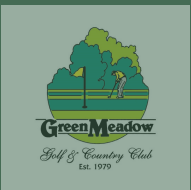
Lasagne Verde. £14.50
Authentic Italian Dish, Made with 100% Beef & Topped off with
Grilled Cheddar Cheese.

Chicken Curry. £14.50
Diced Breast of Chicken in a Mild Curry Sauce, Served with
either Rice, Chips or Both.

Salmon Fillet. £17.25
Salmon Fillet served on a Bed of Buttered Crushed New Potatoes
with Green Beans, with a Homemade Dill & Lemon Sauce.

Chicken Linguine. £16.75
Chicken cooked in Tomato & Chilli served with Linguine Pasta.
Vegetarian option available.





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Greenmeadow Grill. £25.50
6oz Rump Steak, Half Chicken Breast, 6oz Gammon Steak, a Sausage, Black Pudding, Mushrooms, Tomato, Onion Rings & Topped with a Fried Egg.

10oz Sirlion Steak £24.00
Served with Mushrooms, Onion Rings, Chips & Choice of Pepper, Diane or Cajun Sauce

12oz Gammon Steak. £16.50
Served with Pineapple & Fried Egg.

Double Bacon Cheese Burger. £17.50
Two 4oz PRIME Beef Burgers, 2 Crispy Slices of Bacon with Cheese served on a Brioche Bun with Lettuce, Tomato, Onion, Tomato Relish & Slices of Gherkin. Served with a Side of Homemade Coleslaw, Onion Rings and Choice of Julienne Fries or Regular Chips.

Double Breaded Chicken Burger. £17.50
Served with Lettuce Tomatoes & Nacho Cheese Sauce on a Brioche Bun with a Side of Homemade Coleslaw, Onion Ring & a Choice of Julienne Fries or Regular Chips.

Homemade Chicken and Ham Pie. £15.45
Cooked in a Thyme and Cream Sauce with a Puff Pastry Top served with Petit Pois & Chips.

Hunters Chicken. £15.60
Tender Chicken Breast Wrapped in Bacon & Smothered in Roasted Cheese & BBQ Sauce.

Homemade Beef Bourguignon. £16.50
Slow Cooked Marinated Welsh Beef in Red Wine & Garlic Sauce served with Creamy Smoked Mash & Green Beans Topped with Crunchy Vegetable Crisps.

VEGETARIAN/ VEGAN OPTIONS.

Mushroom Stroganoff. £15.40
Sliced Mushrooms in a creamy plant cream sauce served on a Bed of Rice.

Vegan Moving Mountain Burger. Plain £13.95 With Cheese £ 14.65
Served with Fried Onions, Garnish, Tomato Relish and Sliced Gherkin with Vegan Coleslaw and either Julienne Fries or Regular Chips. (Vegan/Veggie - Please Ask a Member of Staff)



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VEGETABLE LINGUINE £15.75
Vegetables cooked in Tomato & red pepper sauce served with Linguine Pasta

Vegan Lasagne. £14.50
Layers of Spinach Pasta Filled with Vegetables in a Tomato Sauce, Topped with a Basil Sauce with either Vegan cheese or Regular Cheese.

Sides

- Poppadoms. £1.40
- 3 Slices of Garlic Bread. £4.00
- Onion Rings. £4.00
- Pan Fried Mushrooms. £4.00
- Cheesy Garlic Bread £4.95

Mario’s Luxury Welsh Ice Creams & Desserts Available – Please Ask a Member of Staff
Selection of Sweets. £5.95
Please ask our Waitering Staff on the day for choices, Sweets are served with either Fresh Double Cream, Devonshire Custard or Vanilla Ice Cream.

Knickerbocker Glory £6.95

Beverages

- Pot of Tea and Biscuit. £3.00
- Freshly Grounded Bean Coffee and Biscuit. £3.55
- Cappuccino, Latte Macchiato, Cafe au Lait and Espresso. £3.55
- Mocha £3.65
- Hot Chocolate. £3.40
- Floater Coffee. £4.50
- Liqueur Coffee. £7.95
- With either Brandy, Tia Maria, Baileys or Whisky.
- Selection of Drink Specials. £3.95
- Please ask a Member of Staff

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ALLERGEN DISCLAIMER

We monitor the presence of all allergens in all our products; however, we cannot guarantee that any items are free from traces of these ingredients. In our Kitchen we do prepare products containing all allergens and unfortunately cross contamination can occur. There is an allergen list available, please ask a member of staff if you wish to view. Please note we use GM vegetable cooking oil. We cannot guarantee that these dishes have been prepared in a nut free environment. Many of our dishes can be made Gluten or Dairy Free on your request, please ask your server about your requirements and we will do our utmost to accommodate you.