

# PROPER GANDER RESTAURANT

## STARTERS

### Chorizzo croquettes

smoked romesco sauce, sweet pickled shallots, aged parmesan — 8.95

### Crispy fried chicken tacos

soft tortillas, chipotle mayo, picco de gallo, lime — 9.45

### Pan seared scallops

minted peas puree, fennel & green apple slaw, black pudding, lemon gel — 13.75

### Goats cheese & tomato salad

with basil oil, toasted pine nuts, dressed leaves and honey — 8.95

### Prawn & Avocado

baby gem lettuce, crushed avocado, cherry tomatoes, Marie rose dressing— 9.75

### Lamb kofta

spiced lamb kofta served with garlic & mustard sauce, charred chili, pickled shallots —8.95

### Mixes marinated olives

selection of mixed olives marinated in herbs and citrus — 4.25

### Smoked mixed nuts

aromatic smoked nuts with sea salt— 3.75

### Artisan bread, olives & oil

freshly baked bread with marinated olives and cold pressed rapeseed oil — 6.95

## SIDES

Smoked Paprika & Parmesan Fries — 4.95

Seasonal Greens & Chili Oil — 4.95

Garlic bread— 4

Vegetable spring rolls & hoisin sauce — 6

Breaded Mozzarella — 5.5

## MAIN COURSE

### Roast lamb rump

potato pave, apricot puree, honey glazed carrots, tomato chutney, lamb sauce — 25.95

### Chicken supreme

pan roasted, served with basil crushed new potatoes, grilled courgette, confit cherry tomatoes, white wine vinaigrette — 19.95

## STEAK SELECTION

### 8oz Welsh Rib Eye - 29.45

### 6oz Fillet Steak - 34.95

pan fried steak served with flat cup mushroom, seasoned fries, dressed leaves, garlic butter and peppercorn sauce

### Slow roasted pork belly

potato dauphinoise, apple and fennel slaw, spiced apple ketchup, cider & mustard dressing — 19.95

### Fish of the day

with crushed new potatoes, cherry tomatoes, samphire and salsa verde — 24.95

### Cauliflower steak

smoked romesco sauce, toasted peanuts, quinoa, herb oil — 17.50

## FOR YOUR FURRY FRIEND

Chicken jerky - 5.25

Beefy Sticks - 5.25

## KIDS MEALS

### Crispy fried chicken

Crispy fried chicken served with fries— 7.95

### Creamy tomato pasta

Pasta tossed in a rich creamy tomato sauce — 6.95

### Breaded Mozzarella

crispy mozzarella sticks served with fries — 6.95

### Confit of Gressingham duck

crispy confit duck leg with a smoky white beans cassoulet finished with a black garlic dressing — 18.75

### Seafood pasta

medley of smoked haddock, prawns, mussels in a rich lobster bisque sauce — 22.45

### Beef shin ragu pasta

slow braised beef shin in red wine and herbs, finished with Parmesan and herb oil — 17.95

### Proper Gander burger

homemade beef burger with cheese, crispy onions, baby gem & chipotle mayo served in a toasted brioche bun with seasoned fries & house slaw— 16.45

## TACOS & STEAK NIGHT

Every Friday

Two tacos to start & a 6oz steak for main, served with fries, crisp salad, flat cup mushroom & garlic butter - 28 pp

Please ask a member of staff

Please advise a team member when ordering your food of any allergies or intolerance, even if you are a regular guest, as our ingredients and recipe can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free

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## PUDDINGS

### Basque cheesecake

caramelized cheesecake served with salted caramel sauce and a strawberry compote – 7.95

### Tiramisu

layered coffee soaked sponge and light amaretti infused cream cheese, dusted with cocoa – 7.95

### Coffee Afogato

vanilla ice cream, freshly brewed espresso served with crunchy amaretti biscuits – 8.25

\*add a shot of your choice:

Disaronno, Kahlua, Tia Maria, Baileys

### Chocolate torte

served with cherry ice cream, chocolate sauce and almond praline – 8.45

### Welsh cheese plate

trio of welsh cheeses Perl Las Blue Cheese, Caws Cenrth Brie and Snowdonia Black Bomber served with crackers grapes and chutney – 12.95

### Ice cream selection

three scoops of ice cream - please ask your server for today's flavors– 8.95

## WHISKY

Explore our carefully curated collection of fine whiskies featuring classic from Scotland, Wales and beyond. Our selection offers something for every whisky enthusiast

## COFFEE

Espresso - 2.50

Double espresso - 3.75

Americano - 3.50

Coffee late - 3.50

Capuccino - 3.50

## SWEET WINES & DESSERT PARINGS 50ml - 5.50

Tanners Late Bottled Vintage Port

Triana Pedro Ximenez Sherry

Barbeito Malvasia Reserva Madeira

Muscat de St Jean de Minervois

Limmoncello

## SOCIAL MEDIA

Follow us on social media channels to stay updated with the latest news, offers and events

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## GIFT VOUCHERS

An ideal gift for any occasion, whether celebrating birthdays or hosting private functions

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