



W H I L E Y O U W A I T

Cider & thyme braised chorizo £4 Gf Df
Selection of Alex Gooch bread, balsamic reduction, extra virgin olive oil, butter £5.50 Df
Pan fried padron peppers, toasted almonds, sea salt £4.25 Gf Df

T O S T A R T

SOUP

Chefs soup, warm bread & butter £6.25 Gf Df

LAMB

Slow braised Welsh lamb shoulder croquettes, braising sauce, herb oil £8.50 Gf Df

SALMON

Hot smoked salmon mousse, dill blinis, pickled fennel salsa £8.50

BLUE CHEESE

Blue cheese rarebit, real ale onions, ketchup £8

T O F O L L O W

DUCK

*Confit Gressingham duck leg, butterbean, smoked bacon & fennel, black pepper and garlic
sausage cassoulet £18.50 Gf Df*

SEABASS

Herb crusted fillet of sea bass, sundried tomato & basil orzo, parmesan crisp £18.50

STEAK

*Pan fried 8oz local ribeye steak, handcut chips roasted cherry vine tomatoes, field
mushroom, beer battered onion rings. £25.50 Gfa Df
(add green peppercorn or blue cheese sauce +£3.50)*

COD

Beer battered cod, handcut chips, tartare sauce, mushy peas £16 Gfa Df

SQUASH

*Warm roasted winter squash, feta & chickpea salad, pickled walnut, balsamic reduction,
rocket. £15.00 Gf Dfa*

CAULIFLOWER

Spiced, roasted cauliflower steak, korma sauce, sultanas, coriander rice £16 Gf Df Ve

HAM £13 Gf Df

Home baked ham, fried free range eggs, handcut chips & peas. £13 Gf Df

TO FINISH

CHOCOLATE

Rich chocolate mousse, cherry compote, chantilly cream, almond tuille £8.25 Gfa

MARMALADE

Marmalade bread & butter pudding, vanilla custard £7.50

BANANA

Banoffee split; caramelised banana, whipped cream, butterscotch sauce, honeycomb ice cream, candied pecans. £8 Gf

CHEESE

Selection of local/Welsh cheeses, crackers, balsamic shallots, grapes, chutney £12

ICE CREAM & SORBET

Selection of ice creams & sorbets (Please ask for today's flavours) £3 per scoop

HOT DRINKS

Cappuccino £3.20

Espresso £2.50

Latte £3.20

English Breakfast tea £2.50

Americano £3

Hot chocolate £3.50 +Baileys £5

Liqueur Coffee from £7

Herbal Teas £2.50

ALLERGIES

Please note that not all ingredients are listed on our menu. For any dietary requirements, allergies or intolerances please speak to a member of staff. Every effort is made to meet your needs however all food is prepared and served in the same environment

Gf - Gluten free

Df - Dairy free

Ve- Vegan

Gfa/Dfa - Gluten/ Dairy free available

