

Starters

Mezze - pitta bread, falafels, hummus, olives, pickles and dipping oil (so,g,s,su) (VG) £6

Prawn & Crayfish Salad - served with apple, cucumber & lime mayo and "Bloody Mary" ketchup (cr,e,so,c,f) (GF) £7

Crispy Salt & Pepper Calamari - served with salad leaves and a chipotle mayonnaise dip (g,e,mo,so) £7

Home Smoked Duck Breast - with a mango & chilli salsa and pomegranate dressing (so) (GF) £7

Pork, Apple & Rosemary Terrine - with apple chutney, black garlic and crostini (g,e,so,su) £6

Caprese Salad - a tomato, mozzarella and rocket salad served with basil pesto (m,so) (GF) £6

Mains

Fillet of Welsh Beef - served with sautéed potatoes, balsamic cherry tomatoes, tender stem broccoli and a wild mushroom cream sauce (m,so,su) (GF) £26

Welsh Lamb – tian of pulled lamb shoulder served with creamy mashed potatoes, red cabbage, glazed carrots, finished with a garlic, rosemary & redcurrant jus (m,so,su) (GF) £17

Confit Duck Leg - served on a bed of rich chorizo, butterbean and shiraz cassoulet (c,so,su) (GF) £16

Pan Roasted Chicken Breast - stuffed with a garlic mousse, served with fondant potato, tender stem broccoli and finished with a confit tomato sauce (e,m,so) (GF) £15

Beer Battered Cod & Chips - served with crushed peas and homemade tartar sauce (g,e,f,so,su) £14 **Seared Tuna Loin Steak -** served with new potatoes, a chicory & fennel salad and a lemon & coriander dressing (f,su) (GF) £16

Pan Fried Sea Bass Fillets - served with sautéed potatoes and chorizo, charred baby gem lettuce and a red pepper sauce (f,so) (GF) £17

Chicken Tagliatelle - with smoked bacon and wild mushrooms in a creamy garlic sauce (g,e,m,so,su) £13
8oz Sirloin or Ribeye Steak - with beef tomato, field mushroom, watercress and chips (so) (GF) £22
(Add Peppercorn, Perl Las sauce or Garlic Butter £2) (m,su,so)

8oz Gourmet Beef Steak Burger - served in a toasted bun with smoked bacon, Welsh cheddar, tomato salsa, and salad leaves, with a choice of sweet potato fries or chips (m,e,mu,so,su,g) £15

Beetroot & Red Pepper Bean Burger - served in a toasted bun with smoked vegan cheese, tomato salsa, fresh tomato, baby gem lettuce with a choice of sweet potato fries or chips (g,so,su) (V) (VG) £14 **Roasted Butternut Squash & Chickpea Tagine -** served with lemon cous-cous, pitta bread and tzatziki (so,g,m) (V) (can be vegan on request) £13

Vegetarian Tart - creamy leek, potato, spinach and Welsh "Black Bomber" cheddar tart, served with dressed salad and chips (g,e,m,su) (V) £12

Side Dishes £3

Garlic Bread (g,m)
Cheesy Garlic Bread (g,m)
Chips (so) (GF) (V) (VG)
Sweet Potato Fries (so) (GF) (V) (VG)
Onion Rings (g,so,su) (V) (VG)
Side Salad (so,su) (GF) (V) (VG)
New Potatoes (GF) (V) (VG)
Seasonal Vegetables (m) (GF) (V) (VG)

Desserts

Eton Mess – homemade meringue with summer berry compote, Chantilly cream, fresh berries, and raspberry & mango coulis (e,m) (V) (GF) £7

Dark Chocolate & Avocado Mousse - with raspberry compote and honeycomb (VG) (GF) £6

Milk Chocolate Pudding - sticky hot chocolate pudding served with honeycomb, chocolate shards and white chocolate ice cream (g,e,m) (V) £7

Deep Filled Vanilla Cheesecake - served with fresh strawberries and strawberry coulis (g,m) (V) £7

Cookie Dough Sundae - cookie dough and ice cream served with chocolate and strawberry sauce (g,e,m)

(V) £6

Nags Cheese Board - selection of three local "award winning" Welsh cheeses served with quince, grapes, chutney and crackers (g,m,su) £10 - please ask our team for our current selection

Children's Menu

Mains

Breaded Chicken Fillet Goujons - (g,e,so) or baked (so) (GF) with chips and beans (so) £6

Pork Sausages - (g,so) or veggie sausages (c,g,e,m,so) with chips and beans £6

Mini Fish & Chips - battered fish with chips and crushed peas (g,f,so) £6

Mini Cheese Burger - steak beef burger with Welsh cheddar and chips (g,e,m,mu,so) £6

Tagliatelle Pasta - creamy tomato sauce, grated cheese and garlic bread (g,e,m) (V) £5

Desserts

Cookie Dough Sundae - children's sized cookie dough and ice cream served with chocolate and strawberry sauce (g,e,m) (V) £4

Milk Chocolate Pudding - children's sized sticky hot chocolate pudding served with white chocolate icecream (g,e,m) (V) £4

Fresh Fruit - selection of fresh berries and fruit (VG) (GF) £3

Scoops of Ice-cream - (g,e,m,n,so) £2 each - please ask our team for our current selection

Some of our dishes can be substituted for gluten free or vegan options upon request

(V = Vegetarian, VG = Vegan, GF = Gluten Free)

Please speak to a member of staff if you have a food allergy or intolerance

(c = celery, g = cereals, cr = crustaceans, e = eggs, f = fish, g = gluten, I = lupin, m = milk, mo = molluscs, mu = mustard, n = nuts, p = peanuts, s = sesame seeds, so = soya, su = sulphur dioxide)