

APPETISERS

MARINATED OLIVES & FETA (V)(GF)	3.5
SALT & PEPPER TOFU (V) KOREAN BBQ SAUCE	5.5
TEIFI ORGANIC WELSH HALLOUMI (GF) SWEET & SOUR SAUCE	6
'SNOWDONIA TRUFFLE TROVE, CHEESE BREAD (V) YEAST EXTRACT BUTTER	5.5

STARTERS

BEETROOT & GIN CURED SALMON (GF*) BURNT ORANGE, SALT BAKED BEETROOT, CRANBERRY & ORANGE PUREE & TREACLE BREAD	9
POACHED CHICKEN, LEEK & TARRAGON TERRINE (GF*) PICKLED ROOT VEG, APRICOT GEL & TOASTED BRIOCHE	8.5
CURRIED CAULIFLOWER SOUP (V)(GF*) ONION BHAJI CHIP & SOURDOUGH BREAD	7
BROWN SHRIMP CRUMPET BROWN SHRIMP, PRAPIKA BUTTER, SOURDOUGH CRUMPET	8.5
MAPLE GLAZED PIGS CHEEK (GF) APPLE PUREE, PICKLED VEG & A PORK QUAVER	8.5

SMALL PLATES

BEETROOT FALAFEL (VG)	5.5
GARLIC & HERB LOAF (V)	4.5
SALT & PEPPER SQUID AIOLI	6.5
FILO PRAWNS SWEET & SOUR SAUCE	6
HUMMUS (VG)(GF*) SUNFLOWER SEEDS, POMEGRANATE & TOASTED SOURDOUGH	5.5
CAPRESE SALAD (V) BUFFALO MOZZARELLA, PLUM TOMATO & BASIL PESTO	6
PARMESAN & TRUFFLE FRIES (V)(GF)	5
BAO BUNS CHOOSE FROM: BBQ BELLY PORK SATAY KING PRAWNS HOI SIN MUSHROOMS (V) SALT & PEPPER SQUID	7.5
HOT HONEY HALLOUMI FRIES (V)	6.5
HONEY & MUSTARD CHIPOLATAS	6
BRIE & MANGO PARCELS (V)	7
SAUSAGE MEAT & BLACK PUDDING SCOTCH EGG	7.5
GYOZA CHOOSE FROM: DUCK & HOI SIN VEGETABLE (VG)	6.5
CHICKEN WINGS HOUSE RUB	6.5

MAIN COURSES

10OZ SIRLOIN STEAK (GF) GRILLED PLUM TOMATO, ROASTED FIELD MUSHROOM, TRIPLE COOKED CHIPS & A PEPPERCORN SAUCE	26.5
SURF & TURF (SERVED MEDIUM-RARE) (GF) FLAT IRON STEAK, TIGER PRAWNS, WHIPPED GARLIC BUTTER, CELERIAC PUREE, SAFFRON TURNED POTATOES & ASPARAGUS	24.5
DUO OF LAMB (SERVED PINK) (GF) ROSEMARY & GARLIC ROASTED RUMP OF LAMB, BRAISED LAMB NECK POTATO TERRINE, ASPARAGUS, CARAMELISED ONION PUREE, CRISPY LEEKS & JUS	23.5
PISTACHIO & TARRAGON CHICKEN BREAST (GF)(N) GARLIC & HERB ROASTED CRUSHED NEW POTATOES, CAULIFLOWER PUREE WILD MUSHROOM & SPINACH FRICASSE & A ROAST CHICKEN SAUCE	20.5
PORK RIBEYE (GF) BLACK PUDDING & SMOKED BACON FAGGOT, ROSTI, TENDERSTEM BROCCOLI, FIG & APPLE JAM, CALVADOS SAUCE	18.5
ROASTED CAULIFLOWER STEAK (VG)(GF)(N) ALMOND PUREE, PICKLED RED ONION, TOASTED ALMONDS, POMEGRANATE, CRISPY CABBAGE	15.5
WHOLE BAKED PLAICE (GF) SAMPHIRE, BROWN SHRIMP, CAPER, PARMENTIERE POTATOES & A DILL & LEMON BUTTER	22.5
LENTIL DHAL (VG) CHARGRILLED HISPI CABBAGE, ONION BHAJI, VEGAN MINT YOGHURT & MANGO GEL	15
CHARGRILLED BEEF BURGER CARAMELISED ONION & WELSH RAREBIT TOPPED BEEF BURGER, CHARGRILLED BRIOCHE BUN, HOUSE SLAW & TRIPLE COOKED CHIPS	18.5
FISH & CHIPS (GF) BEER BATTERED HADDOCK, TRIPLE COOKED CHIPS, CRÈME FRAÎCHE CRUSHED PEAS & TARTARE SAUCE	15.5

SALADS

CHICKEN CAESAR SALAD (GF*) ROAST CHICKEN SUPREME, BABY GEM LETTUCE, ANCHOVIES, GARLIC & HERB CROUTONS, BACON LARDONS, PARMESAN & CAESAR DRESSING	16.5
CRISPY BEEF SALAD (GF)(N) CASHEW NUTS, SWEET & SOUR DRESSING, CHINESE LEAF & PICKLED VEGETABLES	15
NICOISE SALAD (GF) GRILLED TUNA STEAK, FINE BEANS, ANCHOVIES, OLIVES, TOMATO, NEW POTATO & BOILED EGG	16

SIDES

BUTTERED MASH POTATO (V)(GF)	4
'TRUFFLE TROVE' CAULIFLOWER CHEESE (V)	5
HAND CUT CHIPS (V)	4.5
BUTTERED TENDERSTEM BROCCOLI (V)(GF)	3.5
FRIES (V)	4

CHILDRENS MENU

STARTERS

- HUMMUS & VEG STICKS (VG)(GF)
- GARLIC FLATBREAD (V)
WITH OR WITHOUT CHEESE
- SOUP OF THE DAY (V)(GF*)
WARM BREAD

MAIN COURSES

- PORK SAUSAGES
MASH, PEAS & GRAVY
- CHICKEN GOUJONS
FRIES & BEANS
- COD GOUJONS
FRIES & PEAS

- MAC N CHEESE (V)
GARLIC BREAD
- MARGHERITA PIZZA (V)
SERVED ON FLATBREAD
- ROAST DINNER (SUNDAY ONLY)
CHOOSE: BEEF, TURKEY OR NUT ROAST
ROAST POTATOES & VEGETABLES

DESSERTS

- CHOCOLATE BROWNIE (V)
VANILLA ICE CREAM
- STICKY TOFFEE PUDDING (V)
TOFFEE SAUCE VANILLA ICE CREAM
- ICE CREAM & SORBET (V)
VANILLA | SALTED CARAMEL | PISTACHIO
BANANA | RASPBERRY

CIABATTAS

AVAILABLE MON TO SAT 12PM TO 5PM

- STEAK & RED ONION 9
FLAT IRON STEAK, RED ONION MARMALADE, ROCKET & DIJON MAYO
- FISH GOUJON 8.5
TARTER SAUCE & PICKLED CUCUMBER
- BEETROOT FALAFEL (VG) 7.5
HUMMUS, ROCKET & PLUM TOMATO
- BACON, BRIE & CRANBERRY 7
- CHICKEN CAESAR 8
CHICKEN BREAST, BACON LARDONS, GEM LETTUCE & CAESAR DRESSING
- CAPRESE 7.5
BUFFALO MOZZARELLA, PLUM TOMATO & BASIL PESTO

FLAT BREADS

AVAILABLE MON TO SAT 12PM TO 5PM

- STEAK & RED ONION 9
FLAT IRON STEAK, RED ONION MARMALADE, ROCKET & DIJON MAYO
- CAPRESE 7.5
BUFFALO MOZZARELLA, PLUM TOMATO & BASIL PESTO
- BEETROOT FALAFEL (VG) 7.5
HUMMUS, ROCKET & PLUM TOMATO
- BACON, BRIE & CRANBERRY 7
- KOREAN BBQ CHICKEN 8
MOZZARELLA

DESSERTS

- APPLE & RHUBARB FOOL (GF) (VG) 8.5
BLACKBERRY SORBET, CRYSTALLISED ALMONDS, CHOCOLATE CRUMB,
HONEYCOMB & ORANGE 'CREAM'
- 'BRIE & CRANBERRY' (V) 9.5
CAWS CENARTH PERL WEN, CRANBERRY & ORANGE PUREE, HOT CROSS BUN
- DARK CHOCOLATE TART (N) 9
CRYSTALLISED WHITE CHOCOLATE, PISTACHIO ICE CREAM
- BAKED VANILLA CHEESECAKE 8.5
STRAWBERRY PUREE, CRUSH MERINGUE
- STEM GINGER & HONEY CRÈME BRÛLÉE 8.5
SHORTBREAD BISCUIT

HOT DRINKS

- CAPPUCINO 3.5
- LATTE 3.5
- AMERICANO 3
- ESPRESSO 3
- ENGLISH BREAKFAST TEA 3
- FRUIT TEA LEMON & GINGER | MIXED BERRY | PEPPERMINT | EARL GREY 3
- HOT CHOCOLATE 3.5

SUNDAY LUNCH

AVAILABLE SUNDAY 12PM TO 6PM

Served with Yorkshire Pudding, Beef Dripping Roasted Potatoes, Cauliflower Puree, Stock Pot Carrot, Seasonal Vegetables in a Cider Sauce & Red Wine Gravy

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| 35 DAY* DRY AGED RUMP OF WELSH BEEF | 20.5 | CAULIFLOWER CHEESE | 5 |
| ROAST LEG OF LAMB (GF*) | 21.5 | ROAST POTATOES | 4 |
| TURKEY ROULADE
CHESTNUT & CRANBERRY STUFFING | 19.5 | CREAMED GREENS | 3 |
| NUT ROAST | 16.5 | | |