

STARTERS

Chef's homemade Soup of the Day served with fresh bread and butter. (V)	£5.95
Smoked Mackerel Pâté served with a dill, yogurt & horseradish dressing, a side salad, and toast.	£7.45
Fresh Tomato Bruschetta topped with soft Goat Cheese, olive oil and a balsamic glaze. (V)	£6.70
Sautéed Mushrooms in a garlic, cream and herb sauce served on toast and glazed with cheddar cheese. (V)	£7.95
Seafood Cocktail: poached jumbo prawns, salmon and 'crab' sticks in a Sriracha-infused Marie Rose dressing.	£8.35
Mediterranean Platter: homemade lemon & coriander hummus, marinated olives and roasted vegetables & sun-dried tomatoes in olive oil and herbs served with pita bread and melba toast rounds. (VG)	£7.25
House Salad: mixed greens, tomato, cucumber served with our own prepared salads* drizzled with homemade berry dressing. (V) *vegetable couscous, celeriac coleslaw, beetroot & horseradish	£5.95
Homemade Chicken Liver Pâté: smooth pâté flavoured with orange and thyme. Served with a side salad, toast and fruit chutney.	£7.25

LARGER STARTERS

Savoury minced Welsh Black beef pancake topped with glazed mature cheddar cheese: a long-standing local favourite from our family recipe.	£8.50
Homemade pancake stuffed with spinach & mushrooms in a tarragon and garlic cream sauce and topped with glazed mature cheddar cheese. (V)	£7.95

Add vegetables & chips / potatoes £4.00

SIDE ORDERS & SMALL PLATES

Freshly Baked Bread & Butter: 50p per portion (V)
Assorted bread with Olive Oil & Balsamic Vinegar £2.50 per portion (V)
Garlic Toast £2.95 (V)
Green Salad: greens, tomato, cucumber & house dressing. £2.50 (V)
Steak cut chips £2.95 (VG)
Today's vegetables £2.25 (V)
Boiled, buttered baby potatoes £2.25 (V)
Boiled basmati rice £2.25 (VG)

MAIN COURSES

Pork Fillet Scallopini set on a mushroom and green peppercorn cream sauce.	£15.25
Assorted Fish Medley finished with tomato, herbs, wine, garlic and cream.	£17.00
Slow-roasted shoulder of Welsh Lamb with rosemary and balsamic-infused gravy.	£16.95
Fillet of Salmon with Tiger Prawns on a white wine, leek and dill cream sauce.	£17.25
Welsh Black Beef cooked slowly in a red wine, beer and onion gravy. Served with Yorkshire pudding.	£16.75
Peppercorn Chicken: pan-fried chicken breast finished with a brandy and peppercorn cream sauce.	£14.65

All main courses served with fresh seasonal vegetables and unless already specified, a choice of steak cut chips, boiled basmati rice or buttered, boiled baby potatoes.

CASUAL DISHES

Homemade Welsh Black beef Lasagne topped with glazed mature cheddar cheese.	£10.95
	Add green salad & chips £4.00
Wild Mushroom Pasta: wild & button mushrooms in a garlic cream sauce tossed with fresh pasta and parmesan cheese. (V)	£11.50
Chicken Curry: medium-spiced, Balti-style with peppers, tomatoes and coconut cream; served with rice.	£11.75
Homemade Vegetable & Sweet Potato Curry in a coconut cream sauce with fresh wilted spinach, tomato and coriander. Served with rice. (V) (VG available - please ask)	£10.90
Bacon & Parmesan Pasta: creamy bacon and parmesan sauce tossed with fresh pasta and topped with parmesan cheese.	£12.50
Mixed Bean and roast Vegetable Chilli served with rice. (VG)	£10.50

(V) - Vegetarian
(VG) - Vegan

Please make your server aware of any food allergies you have.
Full allergen sheet available on request.

A 10% service charge will be applied to all groups over 8 people.