

STARTERS

Platter of Assorted Bread served with Basil Pesto, Olive Oil & Balsamic Vinegar. £5.50
Great for sharing!

Chef's homemade Soup of the Day (V)

Small Bowl £4.25

Regular sized bowl served with fresh bread and butter. (GFA) £6.50

Poachers Mezze Platter: Moroccan-spiced hummus, marinated olives and roasted aubergine & tomato salad; served with pita bread & melba toast rounds. (VG) £8.50

Goat Cheese Salad: mixed greens with fresh pear and sweet pickled beetroot topped with soft goat cheese, toasted pecans and a sweet balsamic dressing. (V) (GF) £7.25

Homemade Chicken Liver Pâté: smooth pâté flavoured with orange and thyme; served with toast and fruit chutney. (GFA) £6.95

Add a side salad £1.25

Tomato Bruschetta: garlic & herb seasoned tomatoes on toasted bread; drizzled with olive oil and sweet balsamic glaze and topped with rocket leaves. (VG) £5.75

Roast Jerk spice-marinated Chicken served with pineapple and sweetcorn salsa. (GF) £8.00

Smoked Mackerel Pâté served with a dill, yogurt & horseradish dressing, and toast. (GFA) £6.95

Add a side salad £1.25

Chef's Homemade Fish Chowder: cod, haddock, salmon and vegetables with crispy Asian pork in a creamy broth. (GF) £8.00

LARGER STARTERS

Savoury minced Welsh Black beef pancake topped with glazed mature cheddar cheese: a long-standing local favourite from our family recipe. £8.95

Homemade pancake stuffed with spinach & mushrooms in a tarragon and garlic cream sauce and topped with glazed mature cheddar cheese. (V) £8.25

Add vegetables & chips / potatoes £4.00

SIDE ORDERS

Freshly Baked Bread & Butter: 95p per portion (V)

Garlic Toast £3.50 (V)

Green Salad: greens, tomato, cucumber & house dressing. £2.95 (V) (GF)

Steak cut chips £3.25 (VG) (GF)

Today's vegetables £3.00 (V) (GF)

Boiled, buttered baby potatoes £2.50 (V) (GF)

Boiled basmati rice £2.50 (VG) (GF)

(V) - Vegetarian
(VG) - Vegan
(GF) - Gluten Free
(GFA) - Gluten Free Available

MAIN COURSES

Breast of Pan-roasted Chicken set on a duo of red wine sauce and black peppercorn cream sauce, sautéed mushrooms and herb & garlic cream cheese. (GFA)	£17.50
Seafood Medley: salmon, hake, cod, prawns and mussels cooked with tomato, wine, cream, garlic and herbs. (GF)	£19.95
Welsh Black Beef cooked slowly in a red wine, beer and onion gravy. Served with Yorkshire pudding.	£19.95
Pork Fillet Medallions served on spiced red cabbage with a curried apple cider cream sauce and caramelised apples. (GF)	£17.50
Sautéed fillets of Bass on a lobster cream sauce with Tiger Prawns and leek julienne. (GF)	£21.00
Braised Welsh Beef cooked with chorizo in a tomato, smoked paprika and red wine sauce. (GF)	£19.95
Pork Cassoulet: French-style stew with sausage, garlic, tomato, smoked bacon and white beans topped with braised Pork Collar. (GF)	£17.50

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.

PASTA, CURRIES & MORE

Homemade Welsh Black beef Lasagne topped with glazed mature cheddar cheese.	£13.50
Add green salad / vegetables & chips £4.00	
Mushroom Pasta: wild, chestnut & button mushrooms in a garlic and herb cream sauce tossed with pasta and finished with pecorino cheese and drizzled with truffle oil. (V)	£13.25
Prawn Arrabbiata: sautéed chili & garlic prawns finished in a spicy tomato and herb sauce tossed with pasta and finished with parmesan cheese.	£14.25
Moroccan-inspired Roast Aubergine & Tomato 'Spaghetti': flavours of coriander, cumin and harissa in a rich tomato sauce served over organic soybean 'spaghetti'. (VG) (GF)	£13.25
With Baked Halloumi £14.95	
Chicken Curry: medium-spiced, Balti-style with peppers, tomatoes and coconut cream; served with rice. (GF)	£14.00
Homemade Vegetable, Chickpea & Sweet Potato Curry in a coconut cream sauce with fresh wilted spinach, tomato and coriander. Served with rice. (V) (VG available - please ask) (GF)	£13.25
Pork Fillet Schnitzel with fresh lemon; served with chips and a small green salad.	£14.00

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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.