

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 £8.50
Zaalouk (harissa-spiced tomato & aubergine salad); served with pita bread &
melba toast rounds. (VG)

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

Homemade Chicken Liver Pâté: smooth pâté flavoured with orange and thyme; £6.95
served with toast and fruit chutney. (GFA)
Add a green salad with berry vinaigrette £1.25

Hot smoked Salmon & Seafood Cocktail in a sriracha-infused Marie Rose sauce £8.75
with jumbo prawns.

Poachers Loaded Hummus: homemade hummus topped with crispy air-fried £6.95
chickpeas, toasted pumpkin seeds, smoked paprika and drizzled with olive oil.
Served with warm pita bread. (VG)

Smoked Mackerel Pâté served with a dill, yogurt & horseradish dressing, and toast. (GFA) £6.95
Add a green salad with house dressing. £1.25

LARGER STARTERS

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

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

Make it a small meal by adding 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

Welsh Spring Lamb: new season shoulder of lamb, slow-cooked and served with a rich rosemary and balsamic infused gravy. Garnished with roasted root vegetables and sweet potato. (GFA)	£21.25
Peppercorn Chicken: breast of Chicken served with a creamy brandy & peppercorn cream sauce. (GF)	£17.95
Seafood Medley: salmon, hake, cod, prawns and mussels cooked with tomato, wine, cream, garlic and herbs. (GF)	£20.50
Welsh Black Beef cooked slowly in a red wine, beer and onion gravy. Served with Yorkshire pudding.	£20.50
Medallions of Pork Fillet topped with crushed raspberries and crumbled stilton finished with a port wine sauce. (GFA)	£18.50
Pan-roasted Chicken Breast set on a casserole of lentils, smoked sausage, tomato and red wine. (GF)	£17.95

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

Mushroom Pasta: wild, chestnut & button mushrooms in a garlic and herb cream sauce tossed with pasta and finished with pecorino cheese. (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.	£14.50
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
Homemade Welsh Black beef Lasagne topped with glazed mature cheddar cheese.	£13.50
Add green salad / vegetables & chips	£4.00
Chicken Curry: medium-spiced, Balti-style with peppers, tomatoes and coconut cream; served with rice. (GF)	£14.25
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. As our dishes are made from scratch,
 we cannot 100% guarantee the absence of trace allergens.

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