

## STARTERS

Platter of Assorted Bread served with Basil Pesto, Olive Oil & Balsamic Vinegar. Great for sharing!	£5.90
<b>SPECIAL</b> Homemade Cream of Broccoli & Cauliflower Soup topped with mature cheddar cheese. (V) (GFA)	Small Bowl £4.25
Regular sized bowl served with fresh bread and butter. (GFA)	£6.50
<b>SPECIAL</b> Creamy Mixed Seafood & Vegetable Chowder. (GF)	£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)	£7.50
Homemade Chicken Liver Pâté: smooth pâté flavoured with orange and thyme; served with toast and fruit chutney. (GFA)	£7.50
Add a green salad with berry vinaigrette	£1.25
<b>SPECIAL</b> Poachers' Seafood Cocktail: hot smoked salmon, prawns & 'crab' sticks in a sriracha-infused Marie Rose dressing.	£8.95
Poachers Loaded Hummus: homemade hummus topped with crispy air-fried chickpeas, toasted pumpkin seeds, smoked paprika and drizzled with olive oil. Served with warm pita bread. (VG)	£7.50
Smoked Mackerel Pâté served with a dill, yogurt & horseradish dressing, and toast. (GFA)	£7.50
Add a green salad with house dressing.	£1.25
<b>SPECIAL</b> Poachers' Caesar Salad served with Cajun-spiced roast Chicken Wings.	£6.50

## LARGER STARTERS

Savoury minced Welsh Black beef pancake topped with glazed mature cheddar cheese: a long-standing local favourite from our family recipe.	£9.25
Homemade pancake stuffed with spinach & mushrooms in a tarragon and garlic cream sauce and topped with glazed mature cheddar cheese. (V)	£8.25
Turn your pancake into a small meal by adding vegetables with chips or 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)	(V) - Vegetarian
Boiled basmati rice £2.50 (VG) (GF)	(VG) - Vegan
	(GF) - Gluten Free
	(GFA) - Gluten Free Available

## MAIN COURSES

Peppercorn Chicken: breast of Chicken served with a creamy brandy & peppercorn cream sauce. (GF)	£18.50
Seafood Medley: assorted fish, prawns and mussels cooked with tomato, wine, cream, garlic and herbs. (GF)	£21.75
Welsh Black Beef cooked slowly in a red wine, beer and onion gravy. Served with Yorkshire pudding.	£21.75
Medallions of Pork Fillet topped with crushed raspberries and crumbled stilton finished with a port wine sauce. (GFA)	£18.95
<b>SPECIAL</b> Slow-cooked Pork Collar topped with apple compote and roasted root vegetables; served with a cider and Bramley apple sauce . (GF)	£18.50
<b>SPECIAL</b> Sautéed Chicken Breast on a garlic mushroom and bacon cream sauce sprinkled with fresh parmesan and black truffle oil. (GF)	£18.95
<b>SPECIAL</b> Sautéed Fillet of Cod with Tiger Prawns, and a lemon and herb white wine cream sauce. (GF)	£22.00

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

Mushroom Pasta: wild, chestnut & button mushrooms in a garlic and herb cream sauce tossed with pasta and finished with goat cheese. (V)	£13.50
Moroccan-inspired Roast Vegetable & Tomato 'Spaghetti': flavours of coriander, cumin and harissa in a rich tomato sauce served over organic soybean 'spaghetti'. (VG) (GF)	£13.50
With Baked Halloumi	£15.25
<b>SPECIAL</b> Prawn Arrabbiata: sautéed chili & garlic prawns finished in a spicy tomato and herb sauce tossed with pasta and finished with parmesan and cream.	£15.75
Homemade Welsh Black beef Lasagne topped with glazed mature cheddar cheese.	£13.95
Add a green salad or vegetables with chips	£4.00
Chicken Curry: medium-spiced, Balti-style with peppers, tomatoes and coconut cream; served with rice. (GF)	£14.50
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)	£13.50

(V) - Vegetarian

(VG) - Vegan

(GF) - Gluten Free

(GFA) - Gluten Free Available

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.