

STARTERS

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| Platter of Assorted Bread served with Basil Pesto, Olive Oil & Balsamic Vinegar. Great for sharing! | £5.90 |
| SPECIAL 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 |
| SPECIAL 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 |
| SPECIAL 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 |
| SPECIAL Poachers' Caesar Salad served with Cajun-spiced roast Chicken Wings. | £6.50 |

LARGER STARTERS

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| 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

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| 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

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| 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 |
| SPECIAL Slow-cooked Pork Collar topped with apple compote and roasted root vegetables; served with a cider and Bramley apple sauce . (GF) | £18.50 |
| SPECIAL Sautéed Chicken Breast on a garlic mushroom and bacon cream sauce sprinkled with fresh parmesan and black truffle oil. (GF) | £18.95 |
| SPECIAL 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

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| 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 |
| SPECIAL 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.