

STARTERS

- SPECIAL** Homemade Cream of Tomato Soup topped with croutons and grated parmesan cheese. (V)(GFA) Small Bowl £4.25
Regular sized bowl served with fresh bread and butter. (GFA) £6.50
- SPECIAL** Poachers' Seafood Cocktail: hot smoked salmon, prawns & 'crab' sticks in a sriracha-infused Marie Rose dressing. £8.95
- SPECIAL** Pesto King Prawns: large prawns cooked with basil pesto, white wine, tomatoes, courgette and cream; drizzled with a balsamic glaze. (GF) £9.25
- SPECIAL** Moroccan Summer Salad: soft hummus, crunchy peppers, red onion, herbs and marinated chickpeas drizzled with olive oil. (VG)(GF) £7.50
- Platter of Assorted Bread served with Basil Pesto, Olive Oil & Balsamic Vinegar. Great for sharing! £5.90
- Poachers Mezze Platter: homemade hummus, marinated olives, and Zaalouk (harissa-spiced tomato & aubergine salad); served with warm pita bread and melba toast rounds. (VG) £8.75
- 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
- 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

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
- Garlic Toast £3.50 (V)
- Side Salad with house dressing. £2.95 (V) (GF)
- Steak cut chips £3.25 (VG) (GF) (V) - Vegetarian
- Today's vegetables £3.00 (V) (GF) (VG) - Vegan
- Boiled, buttered baby potatoes £2.50 (V) (GF) (GF) - Gluten Free
- Boiled basmati rice £2.50 (VG) (GF) (GFA) - Gluten Free Available

MAIN COURSES

SPECIAL Seafood Curry: assorted fish and prawns in a coconut and lime-infused mild curry sauce with fresh spinach. (GF)	£21.95
SPECIAL Fillet of Cod with Tiger Prawns; gently cooked and served with white wine, cream, herbs, leek and fennel. (GF)	£22.00
Peppercorn Chicken: breast of Chicken served with a creamy brandy & peppercorn cream sauce. (GF)	£18.95
Seafood Medley: assorted fish and prawns cooked with tomato, wine, cream, garlic and herbs. (GF)	£21.95
Braised Welsh Beef cooked slowly in a red wine, beer and onion gravy. Served with Yorkshire pudding.	£21.95
Medallions of Pork Fillet topped with crushed raspberries and crumbled stilton finished with a port wine sauce. (GFA)	£18.95
Slow-cooked new season shoulder of Welsh Lamb served with a balsamic and rosemary-infused gravy and topped with a Yorkshire pudding. (GFA)	£23.75

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

SPECIAL Chicken & Bacon Caesar Salad: lettuce, croutons and parmesan cheese tossed in a creamy garlic dressing with Cajun-seasoned chicken and crispy bacon. Served with a slice of garlic toast.	£14.75
Mushroom Pasta: assorted mushrooms in a garlic and herb cream sauce tossed with pasta and finished with a choice of grated parmesan or mature cheddar cheese. (V)	£13.95
Moroccan-inspired Roast Vegetable & Tomato 'Spaghetti': flavours of coriander, cumin and harissa in a rich tomato sauce served over organic soybean 'spaghetti'. (VG) (GF)	£13.95
With Baked Halloumi	£15.70
Homemade Beef Lasagne topped with glazed mature cheddar cheese.	£14.25
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)	£14.95
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)	£13.95

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.

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

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