

STARTERS

- SPECIAL** Homemade Cream of Vegetable Soup (V)(GF) Small Bowl £4.25
Regular sized bowl served with fresh bread and butter. (GFA) £6.50
- SPECIAL** Poachers' Seafood Cocktail: hot smoked salmon, prawns and £8.95
'crab' sticks in a sriracha-infused Marie Rose dressing.
- SPECIAL** Thai Prawns: king prawns cooked with ginger, fresh tomato, coriander £9.95
and spring onions in a sweet & spicy red chili sauce. (GF)
- SPECIAL** Seafood Chowder: assorted seafood and vegetables in a £8.25
creamy herb broth; served with fresh bread & butter. (GFA)
- Platter of Assorted Bread served with Basil Pesto, Olive Oil & Balsamic Vinegar. £5.90
Great for sharing!
- Goat Cheese Salad: mixed greens with fresh pear and sweet pickled beetroot £7.50
topped with soft goat cheese, toasted pecans and a sweet balsamic dressing.
(V) (GF)
- Homemade Chicken Liver Pâté: smooth pâté flavoured with orange and £7.50
thyme; served with toast and fruit chutney. (GFA)
Add a green salad with berry vinaigrette £1.25
- Poachers Loaded Hummus: homemade hummus topped with crispy air-fried £7.50
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, £7.50
and toast. (GFA)
Add a green salad with house dressing. £1.25

LARGER STARTERS

- Savoury minced Welsh Black beef pancake topped with glazed mature £9.25
cheddar 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)
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)
- Today's vegetables £3.00 (V) (GF)
- Boiled, buttered baby potatoes £2.50 (V) (GF)
- Boiled basmati rice £2.50 (VG) (GF)
- (VG) - Vegan
(V) - Vegetarian
(GF) - Gluten Free
(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
SPECIAL	Roast Breast of Chicken served on a sausage, sage & apple stuffing and finished with a chestnut & wild mushroom gravy.	£18.95
	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
	Pork Tenderloin Medallions glazed with brandy-infused apple puree, set on grainy mustard mashed potatoes and finished with a green peppercorn cream 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

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.

Our kitchen contains all major allergens.

Despite best efforts, cross-contamination may occur,
and we cannot guarantee any dish is allergen-free.

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

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