

# STARTERS

- SPECIAL** Homemade Spiced Parsnip Soup topped with toasted coconut. (V) (GF)  
Small Bowl £4.25  
Regular sized bowl served with fresh bread and butter. (GFA) £6.50
- SPECIAL** Hungarian-style Goulash Soup served with fresh bread & butter (GFA) £7.95
- SPECIAL** Asian-spiced homemade Fishcake served on greens with a zesty coriander, lemon & lime dressing. £8.75
- SPECIAL** Tuna Nicoise: mixed greens tossed with olives, boiled baby potatoes, green beans, boiled egg, tuna, and red pepper served with house dressing. (GF) £8.25
- Platter of Assorted Bread served with Homemeade Basil Pesto, Olive Oil & Balsamic Vinegar. Great for sharing! £6.50
- Goat Cheese Salad: mixed greens with fresh apple and sweet pickled beetroot topped with soft goat cheese, toasted pecans and a sweet balsamic dressing. (V) (GF) £7.75
- Homemade Chicken Liver Pâté: smooth pâté flavoured with orange and thyme; served with toast and fruit chutney. (GFA) £7.75  
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 flatbread. (VG) £5.95  
For Two to Share £9.50
- Poachers' Seafood Cocktail: hot smoked salmon, prawns & 'crab' sticks in a sriracha-infused Marie Rose dressing. £8.75
- Smoked Mackerel Pâté served with a dill, yogurt & horseradish dressing, and toast. (GFA) £7.75  
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. £9.75
- Homemade pancake stuffed with spinach & mushrooms in a tarragon and garlic cream sauce and topped with glazed mature cheddar cheese. (V) £8.50  
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) Seasoned chips £3.50 (VG) (GF)
- Side Salad with house dressing. £2.95 (V) (GF) Boiled, buttered baby potatoes £2.50 (V) (GF)
- Today's vegetables £3.00 (V) (GF) Boiled basmati rice £2.50 (VG) (GF)

OUR KITCHEN CONTAINS ALL MAJOR ALLERGENS.

*Please make your server aware of any food allergies you have. Full allergen sheet available on request.*

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

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

# MAIN COURSES

<b>SPECIAL</b> Sautéed Breast of Chicken served with a grainy mustard and leek cream sauce. (GF)	£19.00
<b>SPECIAL</b> Sautéed Sea Bass served on a creamy herb and and prawn risotto. (GF)	£23.50
Peppercorn Chicken: breast of Chicken served with Cumberland sausage and a creamy brandy & peppercorn cream sauce. (GF)	£18.95
Seafood Medley: assorted fish and prawns cooked with tomato, wine, cream, garlic and herbs. (GF)	£22.50
Braised Welsh Beef Bourgignon: slow-cooked beef in a gravy of red wine, baby onions and mushrooms. Served with Yorkshire pudding.	£22.95
Pork Tenderloin Medallions set on sticky sweet red cabbage and finished with a curried apple and cider cream sauce. (GF)	£19.25
Slow-cooked shoulder of Welsh Lamb served on a rich lentil ragout with a balsamic and rosemary-infused gravy. (GFA)	£23.95

All main courses served with fresh seasonal vegetables and unless already specified, a choice of seasoned chips, boiled basmati rice or buttered, boiled baby potatoes.

# PASTA & CURRIES

<b>SPECIAL</b> Black Bean Chili with mushrooms & roasted red peppers on a bed of herbed rice pilaf. (GF) (VG)	£13.95
<b>SPECIAL</b> Creamy Amatriciana: tagliatelle pasta tossed with bacon, tomatoes and chilies in a creamy tomato sauce finished with Grana Padano cheese.	£14.00
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)	£14.50
Homemade Beef Lasagne topped with glazed mature cheddar cheese. Add a green salad or vegetables with chips	£15.00 £4.00
Chicken Curry: medium-spiced, Balti-style with peppers, tomatoes and coconut cream; served with rice. (GF)	£15.00
Homemade Vegetable, Chickpea & Sweet Potato Curry in a coconut cream sauce with fresh wilted spinach, tomato and coriander. Served with rice. (GF) (V) (VG available - please ask)	£14.50

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

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