

STARTERS

- SPECIAL** Homemade Cream of Broccoli & Cauliflower Soup topped with grated cheddar cheese. (V) (GF) Small Bowl £4.25
Regular sized bowl served with fresh bread and butter. (GFA) £6.50
- SPECIAL** Smoked Haddock & Sweetcorn Chowder £8.25
Served with fresh bread & butter (GFA)
- SPECIAL** Sauteed Tiger Prawns with a sweet chili, garlic and ginger sauce. (GF) £9.20
- SPECIAL** Roasted Mixed Pepper & baked Aubergine Salad with crumbled Feta and a mixed herb & lemon dressing. (V)(GF) £7.95
- 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) £6.00
For Two to Share £9.50
- Poachers' Seafood Cocktail: hot smoked salmon, prawns & 'crab' sticks in a sriracha-infused Marie Rose dressing. £8.95
- 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)
Side Salad with house dressing. £2.95 (V) (GF)
Seasoned chips £3.50 (VG) (GF)
Today's vegetables £3.00 (V) (GF)
Boiled, buttered baby potatoes £2.50 (V) (GF)
Boiled basmati rice £2.50 (VG) (GF)

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 that any dish is allergen-free.

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

MAIN COURSES

SPECIAL Hungarian Pork Goulash: slow-cooked pork in a paprika, red wine, tomato and herb sauce.	£18.95
SPECIAL Pan-fried fillet of Cod served with a leek, fresh spinach and white wine cream sauce.	£23.00
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. (GFA)	£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

SPECIAL Moroccan-spiced tomato sauce with roasted vegetables tossed with organic soybean "spaghetti". (GF) (VG)	£14.00
With Baked Halloumi	£16.50
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.	£15.00
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)	£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

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