

STARTERS

SPECIAL Homemade Cream of Roast Garlic & Potato Soup (V) (GF)	Small Bowl	£4.25
Regular sized bowl served with fresh bread and butter. (GFA)		£6.50
SPECIAL Mussel, Bacon & Pasta Chowder served with fresh bread & butter.		£7.95
SPECIAL Creamy Garlic Mushrooms on thick toast glazed with cheddar cheese. (V)		£8.25
SPECIAL Oriental Noodle & Vegetable Salad tossed with a sweet soy and sesame dressing and topped with chopped peanuts. (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)		£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

SPECIAL Chicken Paprika: boneless chicken thighs cooked in a sauce of paprika, mushroom, green peppers, brandy and cream. (GF)	£18.00
SPECIAL Baked herb-crusted fillet of Cod served with a white wine cream sauce, buttered fennel, spinach and peas. (GFA)	£22.50
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 Bourignon: 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 & MORE

SPECIAL Mixed Vegetable Stir-fry in a hoisin, ginger and garlic sauce served on a bed of herbed rice (GF) or with noodles. (VG)	£14.00
	Add Chicken Fillets £4.00
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.	£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.