

STARTERS

- SPECIAL** Homemade Cream of Tomato Soup topped with whipped basil pesto. (V) (GF)
Small Bowl £4.25
Regular sized bowl served with fresh bread and butter. (GFA) £6.50
- SPECIAL** Mussel, Cod & Bacon Chowder served with fresh bread & butter. £7.95
- SPECIAL** Homemade Fishcake served on mixed leaves with a tartar-style dressing, £8.50
- Platter of Assorted Bread served with Homemeade Basil Pesto, £6.50
Olive Oil & Balsamic Vinegar. Great for sharing!
- Goat Cheese Salad: mixed greens with fresh apple and sweet pickled £7.75
beetroot topped with soft goat cheese, toasted pecans and a sweet
balsamic dressing. (V) (GF)
- Homemade Chicken Liver Pâté: smooth pâté flavoured with orange and £7.75
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 £5.95
chickpeas, toasted pumpkin seeds, smoked paprika and drizzled with
olive oil. Served with warm flatbread. (VG) For Two to Share £9.50
- Poachers' Seafood Cocktail: hot smoked salmon, prawns & 'crab' sticks £8.75
in a sriracha-infused Marie Rose dressing.
- Smoked Mackerel Pâté served with a dill, yogurt & horseradish dressing, £7.75
and toast. (GFA) Add a green salad with house dressing. £1.25

LARGER STARTERS

- Savoury minced Welsh Black beef pancake topped with glazed mature £9.75
cheddar cheese: a long-standing local favourite from our family recipe.
- Homemade pancake stuffed with spinach & mushrooms in a tarragon and £8.50
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 (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	Blanquette of Pork: collar of pork cooked slowly with root vegetables and mushrooms in white wine and finished with a rich white wine and mushroom sauce. (GF)	£18.25
SPECIAL	Sautéed Fillets of Sea Bass with garlic prawns and a white wine and fresh herb cream sauce. (GF)	£22.95
SPECIAL	Seafood Curry: assorted fish and prawns in a coconut and lime-infused mild curry sauce with fresh spinach. (GF)	£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 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

SPECIAL	Courgette Arrabbiata: sautéed courgette with chili, garlic and onion in tomato sauce tossed with pasta and topped with a choice of cheddar or parmesan cheese. (V) (VG available)	£14.00
		Add Sautéed Prawns for £4.50
	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)	£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.