

STARTERS

- SPECIAL** Homemade Cream of Leek, Potato & Roast Garlic Soup (V) (GF)
Small Bowl £4.25
Regular sized bowl served with fresh bread and butter. (GFA) £6.50
- SPECIAL** Seafood Minestrone served with fresh bread & butter. (GFA) £8.95
- SPECIAL** Mezze Platter: homemade hummus, marinated olives, and a warm salad of chickpea, sundried tomato & roast pepper; served with flatbread. (VG) £8.75
- 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	Sautéed Chicken Breast served with a wild mushroom, tarragon and white wine cream sauce.	£19.25
SPECIAL	Pan-fried Salmon fillet served with a creamy prawn & lobster sauce and grilled asparagus. (GF)	£25.00
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 Bourguignon: 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	Moroccan-inspired Roast Vegetable & Tomato 'Spaghetti': flavours of coriander, cumin and chilli in a rich tomato sauce served over organic soybean 'spaghetti'. (VG) (GF)	£13.50
		Add Grilled Halloumi for £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)	£14.50

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