

STARTERS

- SPECIAL** Homemade Cream of Pea & Mint Soup topped with toasted pumpkin seeds. (V) (GF) Small Bowl £4.25
Regular sized bowl served with fresh bread and butter. (GFA) £6.50
- SPECIAL** Pesto Tomato Bruschetta: chopped tomatoes tossed with homemade basil pesto, served on toast and drizzled with balsamic glaze. £6.50
- SPECIAL** Homemade Fishcake served with sweet chili sauce and a small salad with sesame dressing. £8.95
- SPECIAL** Moroccan Summer Salad: homemade hummus topped with a crunchy mix of peppers, red onion, celery, coriander & mint finished with a lemon dressing and extra-virgin olive oil drizzle. (VG) (GF) £7.50
Add flatbread £1.75
- 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	Duo of Cajun seasoned Cod & Salmon; baked and served with homemade spiced tomato chutney. (GF)	£22.00
SPECIAL	Pork Fillet Medallions topped with crushed raspberries and glazed stilton and served with red wine gravy. (GF)	£19.95
	Peppercorn Chicken: breast of Chicken served with a creamy brandy and peppercorn 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
	Slow-cooked shoulder of Welsh Lamb served with a Provençale-style sauce of tomatoes, herbs, wine and butter beans. (GF)	£23.95
	Seafood Curry: assorted fish and prawns in a coconut and lime-infused mild curry sauce with fresh spinach. (GF)	£22.50

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

PASTA & CURRIES

SPECIAL	Pasta Caponata: peppers, courgette & aubergine in a rich tomato sauce tossed with fresh pasta (V) or gluten-free organic soybean 'spaghetti'. (VG) (GF)	£15.00
	Optional grated parmesan or cheddar cheese topping.	
SPECIAL	Chili & Garlic Prawn Pasta: sauteed prawns with fresh chillies, garlic and herbs finished in a white wine and cream sauce tossed with linguini.	£18.00
	Mushroom Pasta: assorted mushrooms in a garlic and herb cream sauce tossed with pasta and finished with a choice of mature cheddar cheese (V) or grated parmesan.	£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.