

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** Warm Salad of roasted peppers and courgette topped with pan-grilled £7.50
Halloumi with a balsamic glaze and finished with a fresh tomato vinaigrette.
(GF) (V)
- SPECIAL** Hungarian-style Pork Goulash Soup (GF) Small Bowl £4.65
Regular sized bowl served with fresh bread and butter. (GFA) £7.00
- SPECIAL** Mezze Platter: homemade hummus, marinated olives and Zaalouk £8.00
(Moroccan baked tomato & aubergine salad) served with warm
flatbread. (VG)
- 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)

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

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.*

MAIN COURSES

SPECIAL	Cajun Cod & Prawns: roast Cajun-seasoned fillet of cod with garlic fried prawns and homemade spiced tomato chutney. (GF)	£22.00
SPECIAL	Cider-braised Collar of Pork with prune and apple stuffing, braised red cabbage and an apple cider sauce. (GFA)	£18.95
SPECIAL	Pork Schnitzel topped with garlic mushrooms on a zesty lemon and white wine cream sauce.	£17.00
	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 balsamic and rosemary-infused gravy. (GFA)	£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 pasta (VG) or gluten-free organic soybean 'spaghetti'. (VG) (GF)	£15.00
	Add sautéed garlic prawns (GF)	£3.50
	Optional grated cheddar (V) or parmesan cheese topping.	
	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.