

APPETIZERS

Olives marinated in chilli & garlic (GF) (VG) (V)

£3.50

Maple oat bread with lightly whipped butter (V)

£2.50 per person

STARTERS

Pumpkin soup with toasted goats cheese, puffed pumpkin seeds & herb oil served with a white roll (V)

£7.95

Beetroot gravlax, yoghurt, crispy capers, pickled shallots & sourdough crostini

£8.95

Mixed bean tempeh, soy maple glaze with sauerkraut & orange segment salad (VG)(V)

£8.95

Chicken liver parfait with crispy chicken shards, beer & onion chutney & warm toast

£8.95

Beef cheek arancini tarragon emulsion, crispy tarragon

£8.95

Please notify us at the time of ordering if you have any food allergies, intolerances or other dietary requirements.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

MAIN COURSE

Monkfish Wellington mushroom dexelle. Parma ham, vanilla poached salsify & white wine sauce

£25.95

Kale linguine, breadcrumbs, toasted hazelnuts and crispy onions (V)

£19.95

Roasted celeriac, Dijon onion purée, pumpkin seeds, pickled shimeji mushrooms & chicory
(V)(VG)(GF)

£18.95

8oz 36 day Welsh gold ribeye steak with chips, confit cherry tomatoes, pickled onion rings,
Portobello mushroom & dressed salad leaves

£29.95

Pan-roasted chicken supreme with butternut squash fondant, pickled carrot purée, baby
leeks & chicken jus (GF)

£22.95

Venison strip loin & ragu, piccolo parsnip, beetroot fondant, game jus

£28.95

SIDES

Triple cooked chips (VG) (V) £4.95 add truffle & parmesan £2.00

Malt pickled onion rings (VG) (V) £4.95

Cheesy garlic bread (V) £4.00

Dressed side salad (VG) (V) (GF) £3.50

Please notify us at the time of ordering if you have any food allergies, intolerances or other dietary requirements.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

CHILDREN'S MENU

(Children up to 12 years)

Chicken goujons served with chips, peas or beans

£7.95

Spaghetti served with tomato sauce, sprinkled with cheese

£7.95

Fish & chips with peas or beans

£9.95

Beef burger with chips

£9.95

Please notify us at the time of ordering if you have any food allergies, intolerances or other dietary requirements.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

DESSERT

Apple terrine, sichuan ice cream, toasted crumble, lime (V)

£8.95

Treacle tart, vanilla ice cream (V)

£7.95

Hazelnut parfait, confit orange, vanilla caramel, cocoa nib tuille (V)

£8.95

Passion fruit meringue, scorched pineapple, pistachio, white chocolate (GF)(V)

£8.95

Cheese board- Perl las, Perl wen, Hafod cheddar, beer and onion chutney & crackers (V)

£9.95

Selection of ice creams (V) and sorbet (VG)

(Vanilla, strawberry, chocolate, blueberry and raspberry ripple, lemon sorbet and mango sorbet)

1 Scoop £3.00, 2 Scoops £4.50, 3 Scoops £5.50