



WELCOME

OUR MENU

All our food is cooked fresh, to order, with locally-sourced ingredients, wherever possible. Whether from our classic menus, vegetarian and vegan options, or if you just need a sandwich, we put the same care and attention to detail into every meal that leaves our kitchen. Our head chef, Sam, and the rest of the team are passionate about everything they produce and work tirelessly to ensure that your meal is perfect.

ALLERGIES

To ensure you have the best experience, please be sure to make us aware of any allergies or dietary requirements. We can usually adapt menu items to accommodate your needs. Please also be aware that we cannot guarantee our fryers are gluten-free.

*GF Gluten-Free • DF Dairy-Free • V Vegetarian • VG Vegan • *GF on request • †Can be DF*

‡ For smaller appetites, reduced portions are available at 20% discount on the dishes marked with this symbol.

Please note: A discretionary 10% service charge will be added to all bills.



CLASSICS

STARTERS

Soup £6.25

Crusty rolls and butter

Mixed Breads and Olives £4.75

with olive oil and balsamic vinegar

Salt and Pepper Squid £7.25

Sweet chilli mayonnaise and salad

Chicken Liver Parfait £6.95

Melba toast and onion marmalade

Breaded Whitebait £6.25

Tartare sauce

CLASSICS

MAIN COURSES

Sirloin Steak Frites £23.95

8oz Sirloin, with salad garnish, sautéed mushrooms, fries and battered onion rings*.

7oz Beef Burger £14.95

7oz burger with caramelised onions, cheese and crispy bacon in a sourdough bun* with mayonnaise, tomato, gherkin, lettuce, fries and salad.

Beer-Battered Cod* ‡ £15.95

with chips, mushy peas and homemade tartare sauce.

Chicken Tagliatelle‡ £14.95

Garlic, mushroom and lemon cream sauce with garlic bread.

Beouf Bourguignon GF ‡ £15.95

Green beans and mustard mashed potatoes.

Montgomery Sausage £14.95

Mashed potato, caramelised onion gravy and peas.

Chicken, Chick Pea and Butternut Squash Curry £14.95

Rice, garlic & coriander naan and mango chutney (GF *without naan*)

VEGETARIAN AND VEGAN

STARTERS

Soup £6.25

Crusty rolls and butter

Mixed Breads and Olives £4.75

with olive oil and balsamic vinegar

Moroccan Cauliflower Bites (GF, VG) £6.50

with tomato relish

Pea and Mint Fritters £6.95

with feta cheese (VG *without*)

Breaded Mushrooms £6.50

with garlic mayonnaise

VEGETARIAN AND VEGAN

MAIN COURSES

Lentil and Spinach Burger £13.95

Feta cheese, pickled red onion and hummus,
in a beer sourdough bun, salad and fries.

Chick Pea and Butternut Squash Curry (VG) £13.50

Rice, garlic & coriander naan and mango chutney
(GF without the naan)

Mushroom Tagliatelle ‡ £13.95

Garlic and lemon cream sauce with garlic bread.

Potato, Onion and Cheddar Cheese Omelette* ‡ £12.95

with salad

SIDES AND SAUCES

The following choice of sides and sauces are available with all our menus.

SIDES

- Mixed Breads** £3.95
- Garlic Bread** £3.25
- Shoe String Fries** £3.25
- Chunky Chips** £3.50
- Battered Onion Rings** £3.95
- Salad with Toasted Seeds** £3.25
- Seasonal Vegetables** £3.95

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SAUCES

All £3.25

- Green Peppercorn**
- Blue Cheese**
- Garlic Butter**

EVENING BISTRO

STARTERS

Soup £6.25

Crusty rolls and butter.

Roast Squash (V GF) £6.95

Goat's cheese and sage.

Sautéed Pear (V GF) £6.95

Danish blue cheese, hazelnut pesto and parsnip crisps.

Warm Smoked Mackerel £7.25

Apple and chorizo salad.

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MAIN COURSES

Duck Breast £23.95

Sweet potato purée, pomegranate sauce, fried sprouts and pistachio.

Guinea Fowl Supreme (GF) £22.95

Dauphinoise potato, rich chicken jus, cabbage and peas.

Pan Fried Cod £19.95

Pancetta and puy lentils.

Cannelloni (V) £13.95

filled with butternut squash, spinach and ricotta.

SANDWICHES AND SALADS

SERVED AT LUNCHTIME ONLY

SANDWICHES

All served with salad garnish.

Egg Mayonnaise £6.50

Bacon, Brie and Cranberry £7.25

Cheddar Cheese, Onion, Mayonnaise, Lettuce £6.75

Tuna Mayonnaise and Cucumber £7.25

Battered Fish Fingers £7.95

with tartare sauce and leaves

Ham, Emmental, Lettuce and Mayonnaise £7.50

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SALADS

Crispy Chicken Goujon Salad £12.95

with sweet chilli sauce.

Chicken Caesar Salad £13.50

Vegetarian Mezze £13.50

Pea and mint fritters, beetroot falafel, cauliflower bites and breaded mushrooms with tomato chutney and salad. (VG *without mushrooms*)

Seafood Mezze £14.95

Battered cod, salt & pepper squid and breaded whitebait with tartare sauce.

BREAKFAST
GOOD MORNING

HELP YOURSELF...

Fruit juice
Fresh fruit
Cereals
Yoghurts
Toast
Croissant
English muffin
Coffee or tea
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HOT STUFF...

Full Welsh

Montgomery sausage, bacon, hash brown, black pudding, mushrooms,
roasted tomato, baked beans and eggs to your taste – fried, poached or scrambled.
(v with Quorn sausage and no black pudding)

Omelette

Please choose any combination of ham, cheese, mushroom, tomato, or plain.

Eggs Benedict

Toasted English muffin, with ham, poached egg and homemade hollandaise sauce.

Porridge

with honey.

NEW YEAR'S EVE MENU

£49.95

ARRIVAL

Guests are requested to be seated by 7pm for a welcome drink and amuse-bouche.

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STARTERS

Soup

Cullen skink: smoked haddock and potato soup. Served with crusty rolls and butter.

Roast Squash

Chilli, goat's cheese and sage

Sauteed Pear

Danish blue cheese, hazelnut pesto and parsnip crisps.

Warm Smoked Mackerel

Apple and chorizo salad

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MAIN COURSES

Duck Breast

Sweet potato purée, pomegranate sauce, fried sprouts and pistachio.

Guinea Fowl Supreme

Dauphinois potato, rich chicken jus, cabbage and peas.

Pan Fried Cod

with pancetta and puy lentils.

Pithivier

Potato, chestnut mushroom and Gruyère cheese pithivier in a mushroom bisque with braised leeks.

Sirloin Steak Diane

wilted spinach and French fries

NEW YEAR'S EVE MENU

Continued

DESSERTS

Vanilla Crème Brulee

Baileys Cheesecake

Chocolate and Hazelnut Roulade

Sticky Toffee Pudding with toffee sauce and custard•

CHEESE PLATE

Selection of Welsh cheese, chutney, crackers and fruit