

WELCOME

OUR MENUS

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.



STARTERS

Pan-fried pork belly £9.00

with black pudding bon bon, apple and vanilla puree, crispy crackling (can be **GF**).

Short rib of beef croquette £9.50

with romesco sauce, rocket and parmesan salad and balsamic oil.

Soup of the day \lor £7.00

with a selection of homemade breads (can be GF).

Lightly-baked figs £8.00

with blue cheese, walnuts, croutons and Swiss chard (V; can be GF without cheese).

Fresh pan-fried sardines £8.00

Served on hand cut toasted bread with hints of garlic, topped with spiced tomato chutney (can be **GF**).

Vegetarian antipasto ∨ £9.50

Chickpea hummus, sunblush tomatoes, olives and feta, olive oil with balsamic vinegar and a selection of breads, made in house. Great for sharing (can be **vG** without feta).

Smoked salmon and pea risotto £9.00

SIDES AND SAUCES

Mixed breads $£4.00 \cdot$ Garlic bread $£3.95 \cdot$ Shoe string fries £3.50Chunky chips $£3.95 \cdot$ Battered onion rings $£3.95 \cdot$ Salad with toasted seeds $£3.95 \cdot$

Sauces; all £3.00



MAIN COURSES

Homemade beef lasagne £15.95

served with salad.

Freshly battered cod £16.95

with chunky chips, mushy peas and homemade tartare sauce (can be **GF**).

Homemade pie £16.95

served with fries and peas or mashed potatoes and vegetables

Beef burger £16.95

Local Welsh beef mince seasoned and made in house, tomato, gherkin, lettuce, and mayo. Served in a beer sour dough bun with streaky bacon, cheese, fries and salad (can be **GF**).

Spinach and lentil burger £14.95

with pickled red onion, feta cheese and hummus in a beer sour dough bun with fries and salad (can be **GF**; and **VG** without feta).

Thai green vegetable curry £14.95

Served with jasmine rice, garlic and coriander naan (can be **GF** without naan). £2 supplement with chicken (**VG** without chicken).

Honey and wholegrain mustard ham £15.95

Roasted and glazed in house served with fried egg, chunky chips and peas (GF).

Welsh ribeye steak £25.00

with salad garnish, sautéed mushrooms, fries and battered onion rings (GF without onion rings).



DESSERTS

£7.50

except where indicated

Baileys crème brulee

with homemade shortbread biscuit (GF without biscuit).

Apple and blackberry crumble

with vanilla custard (can be GF and VG).

Tarte au citron

with raspberry sorbet and crushed meringue.

Chocolate and hazelnut roulade

with autumn berry compote.

Chocolate torte

with raspberry sorbet (can be GF and VG).

Cheese plate £9.00

with crackers, chutney and fresh fruit.



CHEF'S SPECIALS

Evenings only

Fillet of Welsh beef £29.00

Beetroot dauphinoise, caramelised shallot, baby turnip, tenderstem and red wine jus.

Pan fried guinea fowl supreme £25.00

Served on a bed of savoy cabbage and peas with fondant potato, baby carrots, chorizo and pan jus.

Baked cod loin £25.00

Served with wilted spinach and samphire, herb potato rosti, pea puree and Parma ham shards (can be **GF**).

Slowly cooked venison in a burgundy sauce £18.50

Served with shallots and button mushrooms, roasted baby potatoes and root vegetables.

Butternut squash tagine ∨ £15.50

with herb couscous (can be **GF** with rice instead of couscous).



LUNCHTIME

Creamy mushroom toast ∨ £9.50

Wild and flat mushrooms cooked in garlic.

Oregano and parsley butter on toasted hand-cut rustic bread (can be **GF**).

Breakfast hash £10.50

Local bacon, black pudding, crispy potatoes and baked beans topped with a poached egg

Smashed avocado and roasted vine tomatoes on toasted rustic bread $\lor £9.50$ topped with a poached egg (can be GF).

SANDWICHES

Montgomery sausage, mozzarella and caramelised onion £8.95

Local bacon, brie and cranberry £8.95

Tuna and mature cheddar (toasted) £8.95

Mature cheddar, onion and mayonnaise ∨ £8.95.

Chickpea hummus and salad (can be GF) £7.50.

Freshly battered cod fingers with homemade tartare sauce and lettuce £9.50

All sandwiches are served with side salad and can be toasted on request.





£6.00

for children under 12



Battered fish fingers

with fries and peas or beans (can be **GF**).

Pork or Quorn[™] sausage with mashed potato and peas or beans.

Battered chicken nuggets with fries and peas or beans.

Cheese and tomato pizza with fries (v).

Add a small salad for £1.00