



Lunch Menu at The Brigands Inn

Sandwiches

All served with Homemade Chips and Salad Garnish. Gluten Free alternatives available.

Hot Beef with Honey and Mustard Onions 9.50 [D, E, M]

Hot Pork, Smoked Bacon Stuffing and Apple Sauce 9.00 [Su, D]

Perl Wen Cheese and Black Grape 8.00 [V, D]

Sausage and Fried Onion 8.00 [D]

Coronation Chickpea 8.00 [V*, Ses]

Beer Battered Cod Goujons and Tartare Sauce 9.00 [D, E, Sul]

Coronation Chicken 9.00 [Sul, Cel, Moll, G, D]

Starters

Hot Smoked Salmon, Walnut and Avocado Warm Salad with Lemon Mayo 7.50 [D, Sul]

Soup of the Day 5.75 [V, G, GFO]

Ham Hock Terrine with Flatbread and Chutney 7.50 {G}

Pan Seared Scallops with Pea Puree, Crispy Smoked Streaky Bacon and Balsamic Glaze 10.50 [Sul, Cel, Moll]

Cauliflower and Cumin Fritters with Dill and Garlic Mayo Dip 6.50 [V*, G, Sul, S]

Garlic Mushrooms on Toasted Focaccia 6.50 [V, D, E, G]

Beer Battered Cod Goujons, Mushy Peas, Tartare Sauce 7.00 [G, E, Sul]

Mains

Creamy Gratin of Smoked Haddock, Tomatoes and Potatoes 17.50 [E, D, Sul, Cel]

Steak and Ale Pie Topped with Dauphinoise Potato and Blue Cheese, Seasonal Vegetables 15.00 [D, G, Sul]

Beer Battered Cod and Chips, Mushy Peas, Tartare Sauce 14.00/Smaller Portion 11.95 [E, G, Sul]

Chicken with White Wine, Garlic and Rosemary Casserole with Saute Potatoes and Green Beans 17.50 [D]

Chickpea and Red Pepper Curry, Rice, Naan Bread, Mango Chutney, Raita 14.50 [V*, G]

Allergens: Gluten (G), Crustaceans (CR), Celery (Cel), Dairy (D), Eggs (E), Lupin (L), Molluscs (Moll), Mustard (M), Nuts (Tree Nuts) (TN), Peanuts (P), Soya (S), Sesame (Ses) Sulphur Dioxide (Sul) Gluten Free Option (GFO), Vege (V), Vegan (V*)



Slowly Braised Welsh Lamb Henry, Mashed Potatoes, Roasted Vegetables, Mint Gravy 24.00
[Sul, D, DFO]

From the Grill

Ribeye Steak with Chips, Peas, Mushroom and Tomato 28.00

Add Pepper or Blue Cheese Sauce 1.75, Onion Rings 3.50

Horseshoe Gammon, Chips, Peas, Fried Egg, Pineapple 15.00

Steak Burger, Cheddar Cheese, Burger Relish, Homemade Chips 15.00 [D, G, Sul]

Dirty Vegan Burger, Marmite Onions, Vegan Spiced Mayo and Homemade Chips 14.50 [V*, Sul, G, S]

Sides

Homemade Chips or Sweet Potato Fries 3.50 [V*]

Buttered New Potatoes 3.50 [V, D]

Salad with Vinaigrette Dressing 3.00 [V, M]

Garlic Bread 3.50 [V, D, G, GFO]

Onion Rings 3.50 [V, G, Sul]

Puddings and Welsh Cheeses

Served with Cream, Ice Cream or Custard

Sticky Toffee Pudding 6.25 [V, D, E, G, GFO]

Chocolate Brownie 6.25 [V, D, E, G, GFO]

Crème Brûlée with Homemade Shortbread 6.25 (D, E, G – in Shortbread)

Apple, Raspberry and Almond Crumble 6.25 [V, G, D, TN]

Sloe Gin Poached Pears with Blackberries 6.50 [Sul]

Welsh Cheese Platter with Walnuts, Homemade Chutney, Grapes and Biscuits

[V, G, D, TN, Sul]

Choose from Perl Wen, Perl Las, Black Bomber Cheddar, Caerffili, Beechwood Smoked Cheddar

All 5 Cheeses £12.50, Any 3 Cheeses 7.50, Single Cheese 3.75

100ml Glass Ruby Port 6.00

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Sulphur Dioxide (Sul) Gluten Free Option (GFO), Vege (V), Vegan (V*)