



Evening Menu @The Brigands Inn

Aperitifs

Champagne 9.70, Kir Royal 10.00, Aperol Spritz 8.25, Negroni 8.50

Deli Plates

Ideal for sharing over a drink while you decide

Olives 3.75 [V*, G]

Polenta Fries with Spicy Pepper Sauce 5.50 [V, D, E, TN, Sul]

Cheesy Garlic Bread 4.50 [V, D, G, GFO]

Smoked Trout and Creamy Horseradish Dip with Homemade Flatbread 5.50

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

Starters

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

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

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

Ham Hock Terrine with Homemade Flat Bread and Chutney 7.50 [G, GFO]

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, Spinach, Tomatoes and Potatoes 17.50 [E, D, Sul, Cel]

Steak and Ale Pie topped with Dauphinoise Potatoes 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 [G, E, Sul]

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

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

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

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*)



From the Grill

Rib Eye Steak with Chips, Portobello Mushroom, Cherry Tomatoes and Peas 28.00

Add Pepper or Blue Cheese Sauce [D] 1.75, Add Onion Rings 3.50 [G, Sul]

Horseshoe Gammon, Chips, Fried Egg, Pineapple and Peas 15.00 [E]

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

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

Sides

Homemade Chips or Sweet Potato Fries 3.50 [V*]

Buttered New Potatoes 3.50 [V, D]

Salad with Vinaigrette Dressing 4.00 [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, G, D, E, GFO]

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

Crème Brûlée with Homemade Shortbread 6.25 [V, G, D, E, GFO]

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

Chocolate and Orange Mousse 6.00 [V, D]

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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