



Starters

Homemade Minestrone Soup served with a Sourdough Roll £5.50 (GFO) (V)

Calamari Brigand's Style with Garlic Mayonnaise £7.00

Homemade Battered Cod Goujons served atop of Crushed Garden Peas with Tartare Sauce £7.50

Creamy Garlic Mushrooms served on Garlic Bread with Leaf Salad £7.50 (V) (GFO)

Seafood Linguine Served with Chilli & Garlic Cream £8.50

Caramelised Red Wine Pear presented on Spinach, Walnut & Grape salad £7.50 (V)

Homemade Smoked Bacon & Ham Terrine with Pear & Apple Chutney served with Sourdough Toast £8.00

Mains

14oz Bone-In Ribeye Steak served with Cherry Tomatoes, Mushrooms, Peas, Homemade Chips & Peppercorn Sauce £23.50 (GF)

Roast Hake Fillet served on Buttered Beans with Lemon Glazed prawns & Red Wine Butter Sauce £17.50

Slow Roast Belly Pork lined with Sage & Apple Seasoning with Spring Greens & Dijon Sauce £14.50

Braised Welsh Lamb Henry with Creamy Mashed Potatoes, Roast Vegetables & Minted Gravy £19.50 (GF)

Slow Roasted Brisket of Beef served on Perl Las Dauphinoise with Sautéed Vegetables & Port Sauce £15.00 (GF)

Lemon & Rosemary Chicken presented on New Potatoes, Smoked Bacon & Green Bean Salad with Warm Mustard Dressing £13.50 (GF)

Roast Salmon served on Ratatouille Vegetables with New Potatoes & Hollandaise Sauce £17.50 (GF)

Garlic Risotto with Aubergine Crisps & Roast Capsicum £11.50 (V)

Wild Mushroom, Spinach, Mascarpone & Pistachio Nut Strudel on Seasonal Vegetables & New Potatoes £14.50 (V)

Large Homemade Beer Battered Cod, Homemade Chips & Mushy Peas £13.50 (GFO)

Steak & Ale Pie served with Homemade Chips, Peas & Gravy £13.50 (GFO)

8oz Welsh Beef Burger in a Brioche Bun with Red Dragon Cheddar, Local Bacon & Salad served with Homemade Chips & Tomato Relish £13.50 (GFO)

Large Gammon Steak with local Free Range Egg, Pineapple Ring, Chips & Peas £12.50 (GF)

Allergies & Intolerances: If you have any special dietary requirements, then please speak to a member of staff who are here to help you

GF = Gluten Free, GFO = Gluten Free Option, V=Vegetarian, V* = Vegan, VO*= Vegan Option Available



Homemade Desserts

Lemon Cheesecake £6.00

Sticky Toffee Pudding with Toffee Sauce £6.00 (GFO)

Chocolate Brownie & Chocolate Sauce £6.00

Bread & Butter Pudding £6.00

Apple & Raspberry Crumble £6.50

Eton Mess £6.50 (GF)

Crème Brulee £6.00 (GF)

All served with Cream, Ice-cream or Custard

Selection of Welsh Cheeses with Biscuits £8.50

Liqueur Coffee £5.95

Glass of Tanners Port £3.00

Half Bottle Tanners Port £19.00

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