



Summer Lunch Menu at The Brigands Inn

Sandwiches

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

Hot Beef and Horseradish 9.50 [D, E, M]

BBQ Pulled Pork and Red Slaw 9.00 [Sul]

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

Sausage and Fried Onion 8.00

Homemade Hummus, Cucumber and Red Pepper Salad 8.00 [V*, Ses]

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

Starters

Smoked Mackerel and Beetroot Salad with Creamy Dill Dressing 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 9.50 [Sul, Cel, Moll]

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

Portobello Mushroom Rarebit 6.50 [V, D, E, G]

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

Mains

Smoked Haddock, Mashed Potato, Poached Egg, Spinach, Hollandaise Sauce 17.50 [E, D, Sul, Cel]

Crab and Avocado Salad 16.50 [Cr, M]

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

Chicken, Asparagus, Pecorino and Lemon Risotto 16.50

Chickpea and Red Pepper Curry, Rice, Naan Bread 13.50 [V*, G]

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

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 1.75 [D] Add Onion Rings 3.50 [Sul, G]

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

Steak Burger, Cheddar Cheese, Burger Relish, Sweet Potato Fries 15.00 [D, G, Sul]

Dirty Vegan Burger, Marmite Onions, Vegan Spiced Mayo and 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, Homemade Shortbread 6.25 [V, D, E, G, GFO]

Strawberries and Cream 6.00 [V, D]

Summer Pudding 6.50 [V*, G, 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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