



Summer Sunday Evening Menu at 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*]

Halloumi Fries with Pesto Mayo 5.50 [V, D, E, TN, Sul]

Cheesy Garlic Bread 4.50 [D, G, GFO]

Welsh Charcuterie Board 5.50 [G, D, Sul]

Homemade Moroccan Style Hummus and Flat Bread 5.50 [V*, G, Ses]

Starters

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

Smoked Mackerel and Beetroot Salad with Creamy Dill Dressing 7.00 [D, Sul]

Pan Seared Scallops with Pea Puree, Crispy Smoked Streaky Bacon and Balsamic Glaze 9.50 [Sul, Moll, Cel]

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

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

Mains

Crab and Avocado Salad 16.50 [Cr, M]

Chicken, Asparagus, Pecorino and Lemon Risotto 17.50

Slowly Braised Welsh Lamb Henry, Roast Potatoes, Roasted Vegetables, Mint Gravy 24.00 [Sul]

Slowly Cooked Welsh Beef Brisket, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy 15.50/Smaller portion 9.50 [G, GFO]

Roasted Pork Belly, Stuffing, Apple Sauce, Crispy Crackling, Roast Potatoes, Seasonal Vegetables and Gravy 13.50/Smaller Portion 9.50 [G]

Brigands Nut Roast, Roast Potatoes, Seasonal Vegetables and Gravy 13.50/Smaller portion 9.50 [TN, G, GFO]

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

Welsh 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 [E]

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*, G, Sul, 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

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

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

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

Strawberries and Cream 6.00 [V, D]

Summer Pudding 6.50 [V*]

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, Beech Wood 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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