



Menu @ The Brigands Inn

Starters

Harissa and Lime King Prawn Cocktail, Brown Bread & Butter £7.50 (E, CR, G, D, GFO)

Creamy Garlic Mushrooms, Toasted Focaccia, Mixed Leaves £7.50 [V, G, D, Sul, M]

Cauliflower and Cumin Fritters with Dill and Garlic Mayo Dip £6.75 [V*, G, Sul, S]

Homemade Soup with Bread Roll & Welsh Butter £6.00 [V, G, D, GFO, Cel]

Ham Hock Terrine with Cranberries and Pistachios, Winter Salad and Toasted Sourdough £7.50 (G, GFO, M, TN, Sul)

Pan Seared Scallops with Pea Puree, Crispy Smoked Streaky Bacon and Balsamic Glaze £12.00 [Sul, Moll]

Mains

Slowly Braised Welsh Lamb Henry, Mashed Potatoes, Roasted Vegetables, Mint Gravy £24.50 (Sul, D, DFO)

Home Smoked Salmon Fillet served on Open Ravioli of Garlic King Prawns with Creamed Laverbread £17.50 (CR,D, E, F, G, M, S)

Market Fresh, Homemade Beer Battered Haddock, Hand Cut Chips & Garden Peas £16.00/ Smaller portion £14.00 (G, Sul, F)

Seared Chicken Breast, Crisp Potatoes, Roasted Red Onion, Cherry Vine Tomatoes, Lemon, Dill and Feta served with Harissa Yogurt £16.50 (D, Sul)

Steak and Ale Pie topped with Dauphinoise Potato and Blue Cheese, Seasonal Vegetables £15.00 (D, E, G, Sul)

Large Horseshoe Gammon, Free Range Fried Egg, Pineapple Ring, Hand Cut Chips and Peas £15.00 (E)

Brigand's Ultimate Burger, Prime Steak Burger with Roasted Field Mushroom, BBQ Pulled Pork, Mature Welsh Cheddar and Garlic Mayo, Hand Cut Chips £15.50 (D, E, G, M, Sul)

Halloumi, Tomato and Avocado Burger with Sweet Potato Fries £14.50 (G, V, D, Sul)

Chickpea and Red Pepper Curry, Basmati Rice, Naan Bread and Mango Chutney 15.00 [V*, G]

Brigands Nut Roast, Sauté Potatoes, Seasonal Vegetables and Gravy £14.50/Smaller portion £9.50 (V*, TN, G, Sul)

[Please see allergens notice overleaf](#)

Allergens: Gluten (G), Crustaceans (CR), Celery (Cel), Dairy (D), Eggs (E), Fish (F), 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*)



Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We understand the dangers to those with severe allergies, so advise you to please speak to a member of staff who may be able to help you to make suitable choice.

Sides

Hand Cut Chips or Sweet Potato Fries £3.50 [V*], Garlic Bread £3.50 [V, D, G, GFO]
Salad with Vinaigrette Dressing £3.00 [V, M], Onion Rings £3.50 [V, G, Sul]

Homemade Puddings and Welsh Cheeses

Served with cream[D], ice cream[D] or custard[D]

Sticky Toffee Pudding £7.00 [V, G, D, E, GFO]

Raspberry and Prosecco Trifle £7.50 (G, D, Sul)

Rum Truffles, Tuile Basket, Praline Custard £7.75 (D, E, G, S, TN)

Mulled Wine Poached Pear with a Mixed Berry Sorbet £7.50 (V*, Sul)

Chocolate Brownie £7.00 (D, E, G, Sul)

Bramley Apple and Raspberry Crumble £6.75 [V, G, D]

Welsh Cheese Platter with Quince Jelly, Walnuts, Grapes and Biscuits [V, G, D, TN, Sul]

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

All 5 Cheeses £12.75, Any 3 Cheeses £7.75, Single Cheese £4.00

100ml Glass Ruby Port £6.00

Children's Menu

Battered Fish Goujons, Chips and Peas £6.50 (G, F, Sul) Chocolate Brownie £3.25(D, E, G, Sul)
Chicken Nuggets, Chips and Beans £6.50 (G) Apple and Raspberry Crumble £3.25 [V, G, D]
Pork Sausages, Mash and Beans £6.50 (G, D, Sul) Smarties Pop-up Lolly£2.25 (D, G)
Macaroni Cheese served with Garlic Bread
and Salad £6.50 (G, D, V, M, Ce)

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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*)