**Starters**

Soup of the night served with warm crusty bread 6.5

Chicken liver cointreau & orange pate served with a red onion chutney and crusty bread 7

Pan seared scallops with black pudding crumb, crispy belly pork and pea purée 10.5

Wild mushrooms in a creamy garlic & tarragon sauce on focaccia,

topped with perl las cheese 7 (V)

Goats cheese croquettes with rocket, beetroot salsa and honey 7 (V)

Tofu and tomato bruschetta, rocket and balsamic glaze 6 (VE)

Confit duck with plum & orange salad and citrus vinaigrette 7.5

Shetland mussels, in a creamy garlic & white wine sauce with leeks, thyme and bacon

Or

Thai style with coconut, chilly and coriander, both served with crusty bread

**Small**: 8.5 **Large**: 14

Mixed olives, crusty bread & balsamic oil 5 (V)

**Main Courses**

10 oz Welsh ribeye steak served with vine tomatoes, flat field mushrooms, onion rings and chips 23

8oz Welsh fillet steak served with vine tomatoes, flat field mushrooms, onion rings and chips 25

Sauces – Pepper, Diane or leek and stilton 3

Slow roasted crispy belly pork served with sweet potato fondant, creamed cabbage & bacon, apple purée, Welsh cider jus and crackling 19

Pan fried duck breast served with oriental stir-fried vegetables, sweet potato purée, dauphinoise potatoes and a red wine & plum jus 19

Roast chicken breast served with spring onion & garlic creamed potatoes, chantanay carrots and chasseur sauce 18

Roast rump of Welsh lamb accompanied by dauphinoise potato, creamed leeks, wild mushrooms and mint jus 20

Mixed seafood linguine (scallops, squid, prawns, mussels), tomato, chilly, basil oil, topped with parmesan 19

Pan fried sea bass fillet served with julienne vegetables, buttered new potatoes with parsley served with a pea, prawn, & white wine sauce 19

Wild mushroom, spinach & red pepper risotto drizzled with basil oil 15 (V)

Vegetable wellington of pine nuts, mushrooms, sweet potato, peppers and onions served with a madeira sauce and sautéed potatoes 16 (V, VE)

Chicken and mango curry served with chips, rice, and naan bread 16

Braised beef in a red wine jus with bacon, mushrooms and onions, served with creamed potatoes and seasonal vegetables 17

**Sides**

Onion rings 3 Hand cut chips 3 Garlic bread 3 House salad 3

Garlic bread and cheese 3.5 Seasonal vegetables 3 Dauphinoise potatoes 3.5

Creamed potatoes 3

**Children’s Menu**

Chicken chunks served with chips and beans 6

Welsh sausage, mash, peas and gravy 6

Pasta with cherry tomato sauce and cheese 6

Local fresh ham, egg and chips 6

4oz Welsh sirloin steak served with chips and peas 10

**Desserts**

Strawberry and vanilla cheesecake served with fresh cream 6.5

White chocolate and raspberry crème brûlée served with shortbread biscuit and vanilla ice cream 6.5

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream 6.5

Vegan salted caramel chocolate brownie, served with vegan vanilla ice cream 6.5 (VE)

Homemade lemon tart served with mixed berries and fresh cream 6.5

Selection of Welsh cheeses and biscuits 10

**Allergens and intolerances** - before ordering drinks or food, please speak with member of our team

about your requirements.

**Please ask for alternative vegan options**