

A LA CARTE MENU

ENTRÉES

Pork Belly & Ham Hock Terrine
Pressing of pork belly & ham hock, black pudding puree,
soft poached egg, home-made piccalilli dressing [C]

£5.75

Chicken Liver Parfait

Smooth chicken liver parfait, truffle butter, apple & pear
chutney, pain d'epice [C]

£5.95

Penclawdd Cockles & Laverbread Crumble

Cockles, leek & bacon tartlet, oat & laverbread crust,
rocket pesto & tomato coulis [C]

£7.25

Baked Mushroom Rarebit

Field mushroom rarebit, parmesan tuile with
cep puree & crispy mushrooms [C]

£5.75

Salmon Three Ways

Salmon roulade, salmon cappuccino & home smoked
maple salmon, chunky wasabi tartare,
brown bread sticks [C]

£7.25

Soup De Jour

with Freshly Baked Bread [C]

£4.95

Trio of Melon

Honeydew, cantaloupe & water melon, port wine jelly
& mulled wine coulis [C]

£5.25

Lamb Koftas

Classic lamb koftas, mini pitta bread, Greek saladette &
minted yogurt dipping sauce [C]

£5.95

Welsh Goats Cheese

Soft goats cheese & sun-blushed tomato fondant, apple &
celery salsa, caramelized cashews & pickled walnuts [C]

£5.95

Home Smoked Welsh Beef

Home Smoked Welsh sirloin, celeriac remoulade, house
saladette & scotch quails eggs [C]

£6.50

Pan Seared Pigeon Breast

With caramelized pear, pea puree & thyme jus [C]

£7.50

Crayfish & Prawn Ravioli

With hand-picked seafood bouillabaisse & chervil foam

£6.25

GRILLS

Welsh Sirloin Steak 9-10oz

Tomato & Mushroom Skewers, Onion Rings [C]

£19.50

Welsh Fillet Steak 7-8oz

Tomato & Mushroom Skewers, Onion Rings [C]

£22.95

Choice of Pepper, Red Wine,
Blue Cheese & Mushroom Sauce or Garlic Butter

Horseshoe Gammon Steak 11-12oz

Tomato & Mushroom Skewers, Onion Rings
served with Egg, Pineapple Salsa or both [C]

£14.50

All served with House Chips, Mashed, Sautéed, Garlic or New Potatoes
[C] – Suitable for celiac with adjustment, please ask

CLASSICS

Local Ale Battered Fish

On Mushy Peas & Lemon Drizzle

£11.95

Home Cooked Cold Honey Roast Ham

and Parsley Sauce [C]

£8.95

Homemade Beef Lasagne

And Garlic Bread

£10.95

Homemade Casserole

Served in a Pastry Case [C]

£9.95

Traditional Curry

Please ask staff for details [C]

£11.50

MAIN COURSE

Braised Shoulder of Welsh Lamb

with Goats Cheese Tarte Tatin & Madeira Sauce [C]

£18.50

Cajun Chicken

on Greek Salad with Mint and Yoghurt Dressing [C]

£11.95

Crispy Belly of Pork

With Black Pudding, Caramelized Apple & Cider Jus [C]

£15.95

Grilled Rib of Beef Burger

BBQ Pork, Brie Glazed, House Chips

£10.95

Roasted Fillet of Salmon

Bacon & Leek Tartlet,
Confit Tomatoes, Tarragon Sauce [C]

£17.95

Braised Welsh Beef

Parsnip Puree, Steamed RolyPoly, Bourguignon Sauce [C]

£14.95

Roasted Gressingham Duck Breast

Pan seared duck breast, confit duck stick, fondant potato,
baby vegetables & honey spiced jus [C]

£17.95

Mushroom & Leek Suet Pudding

With Mushroom Sauce & Garlic Creamed Potatoes [V]

£12.50

Pesto Gnocchi

With tapenade toast & tomato compote [V]

£12.50

Roasted Venison Wellington

Mushroom Duxelle
Garlic Creamed Potatoes, Port Jus

£18.95

SET MENU

STARTERS

Chicken Liver Parfait

Smooth chicken liver parfait, truffle butter, apple & pear chutney, pain d' epice [C]

Trio of Melon

Honeydew, cantaloupe & water melon, port wine jelly & mulled wine coulis [C]

Baked Mushroom Rarebit

Field mushroom rarebit, parmesan tuile with cep puree & crispy mushrooms [C]

Lamb Koftas

Classic lamb koftas, mini pitta bread, Greek saladette & minted yogurt dipping sauce [C]

Pork Belly & Ham Hock Terrine

Pressing of pork belly & ham hock, black pudding puree, soft poached egg, home-made piccalilli dressing [C]

Soup De Jour

with Freshly Baked Bread [C]

MAINS

Grilled Rib of Beef Burger

BBQ pulled Pork, Brie Glazed, House Chips [C]

Pesto Gnocchi

With Tapenade Toast & Tomato compote [V][C]

Local Ale Battered Fish

On Mushy Peas, Lemon Drizzle and House Chips

Mushroom & Leek Suet Pudding

With Mushroom Sauce & Garlic Creamed Potatoes [V]

Catch of the Day

Please ask staff for details [C]

Homemade Casserole

Served in a Pastry Case with House Chips

Traditional Curry

Please ask staff for details [C]

Honey Glazed Cold Roast Ham

on a Bed of Buttered Mash, with Parsley Sauce [C]

Roast Lemon Chicken

With Mushroom sauce & Buttered Mash [C]

Homemade Beef Lasagne

with Garlic Bread & House Chips

Cajun Chicken on Greek Salad

with Mint and Yoghurt Dressing [C]

Portion of Vegetables £1.50

Please Ask for our Dessert Menu

MAIN COURSE	£9.25
2 COURSE	£12.75
3 COURSE	£16.25

[C] – suitable for celiac with adjustments, please ask

LIGHT SNACKS

SANDWICHES

Served on White or Granary Bread
With Crisps & Coleslaw [C]

Roast Welsh Beef & Horseradish Sauce

Home Cooked Ham & Caerphilly Cheese

Pembrokeshire Turkey, Tomato and Apricot Chutney

Roasted Pepper, Caerphilly Cheese & Pesto

Open Cray Fish & Dill Crème Fraiche

Open Hot Cajun Chicken

£5.95

OMELETTES [C]

Ham, Cheese, Mushroom or Cray Fish

Served with House Chips, Buttered Mash, Sautéed,
Garlic or New Potatoes

£6.45

Lunch Time Give Away

Homemade Casserole

Served in a Pastry Case with Hand cut Chips

With a free Coffee of your choice

£9.25

HOT BEVERAGES

Filter Coffee (Americano) with Milk or Cream	£2.00
Cappuccino (Frothy White Coffee)	£2.15
Espresso (Very Strong Small Italian Black Coffee)	£1.90
Double Espresso	£2.30
Floater Coffee	£2.30
Liqueur Coffee of your Choice	£4.50
Café Latte (Glass of Hot Milk with a Dash of Espresso)	£2.30
Hot Chocolate (Thick Italian Style)	£2.50
Pot of Specialty Tea	£2.00
Welsh Brew, Traditional English, Earl Grey, Green Tea, Raspberry & Strawberry, Lemon & Ginger, Blackcurrant Ginseng and Vanilla, Pure Peppermint, Pure Chamomile	