

Cwrs Cyntaf / Starters

Garlic and herb marinated olives £4 (v) (vg) (gf) (df)

Sourdough bread, olive oil, aged balsamic £4.50 (v) (vg) (df)

10" Garlic butter and mozzarella Pizza bread £7.95 (v) (gfa)

Today's soup, warm bread and butter £ 5 (v) (gfa)

'Feta style' local goat's cheese, watermelon and rocket salad, parsley and mint oil £7 (v) (gf)

Beetroot cured salmon, baby gem salad, Caesar dressing £7.95 (df)

Prawn bruschetta, tarragon mayonnaise, samphire £8.50 (df)

Chicken liver parfait, onion marmalade, focaccia crisps £7 (gfa)

Prif Gwrs / Main Course

Asparagus, pea and spinach Pappardelle, parmesan cream, pine nut crumb £11.50 (v) (add chicken breast £3.50)

Spiced vegetable and bean ragu, fragrant rice, coriander £11 (v) (vg) (gf) (df)

Grilled fillets of sea bass, chilli, coconut and lime sauce, fragrant rice, sesame pak choi salad £16 (gf)

(available with grilled Halloumi instead of sea bass) £13.95 (v)

Welsh ale battered cod loin, crushed peas, hand cut chips, tartare sauce £14.25

7oz Welsh beef burger, glazed bun, bacon mayo, onion marmalade, mozzarella,

lettuce and tomato, fries and slaw £13 Upgrade Hand Cut Chips £2

Char-grilled chicken breast, cherry tomato and baby gem salad, toasted croutons, Caesar dressing £12.50 (df)

10oz Welsh beef ribeye steak, grilled tomato, tenderstem broccoli, hand cut chips £22 (gf)
Add Peppercorn Sauce £2

Welsh lamb rump (served pink), butter poached potato, confit tomato,

French beans, Madeira jus, mint oil £18.00 (gf)

(v) vegetarian (vg) vegan (gf) gluten free (gfa) gluten free alternative (df) dairy free

Allergens – if you have any concerns about food allergies, please inform a member of staff before ordering. Some dishes could be altered to be gluten free, however everything is made in our kitchen where wheat flour is used, as are nuts and sesame.