



### Nibbles

- Marinated Olives £4
- Puffed pork skin with apple ketchup £3
- Rustic breads with Welsh butter, balsamic & olive oil £3
- Chefs popcorn of the day £2

### Starters

- Chicken Parfait with savoury granola, crostini and house chutney £6
- Chefs soup with homemade focaccia and whipped butter £5
- Tempura king prawns with warm Thai noodles and sweet chilli sauce £8
- Ham hock terrine with granny smith puree, mini toffee apple and crackling salad £7
- Greek salad with tomatoes, feta cheese, cucumber, olives, red onion and olive oil £6
- Seared Scallops with crispy belly pork, butternut puree and pickled raisins £10
- Chargrilled Chicken Caesar salad with a free range egg, baby gem, croutons and shaved parmesan cheese £6 (available as a main meal for £11)

### The Main Event

- Pan roast Chicken breast with dauphinoise potatoes , French beans and Dianne sauce £14
- Welsh Wagyu Beef Burger with Colliers cheddar, skin on fries, 3 mustard dip and coleslaw £12
- Homemade Vegetable Tikka Curry with steamed rice and a warm flat bread £10
- Fish & Chips with a beer battered cod fillet, hand cut chips, garden peas, chunky tartare sauce and lemon £12
- 12hr Leg of Welsh Lamb with smoked potato, parsnip crisps, red wine and rosemary sauce and a fresh mint gel £18
- Sun blushed Tomato, spring onion and parmesan risotto with pea shoots and basil oil £11
- Home made Beef Lasagne with garlic bread, house salad and skin on fries £11
- Pan fried Grey Mullet fillets with pak choi, garlic king prawns and chilli and lime linguine £16

### Steaks

- All our beef is locally sourced & served with baked tomato, hand cut chips, field mushroom and water cress
- 10oz Sirloin £18
- 10 Rib Eye £18 add sauce Dianne £2 Peppercorn £2 Blue Cheese£2

### Sides:

- Chips £3, Skin on fries £3, House salad £3, Seasonal vegetables £3, Garlic bread £4.00

## **Gluten free**

### **Nibbles**

Marinated Olives £4

Chefs popcorn of the day £2

### **Starters**

Chicken Parfait gluten free toast and house chutney £6

Chefs soup with gluten free bread and whipped butter £5

Ham hock terrine with granny smith puree, mini toffee apple and salad £7

Greek salad with tomatoes, feta cheese, cucumber, olives, red onion and olive oil £6

Seared Scallops with crispy belly pork, butternut puree and pickled raisins £10

Chargrilled Chicken Caesar salad with a free range egg, baby gem and shaved parmesan cheese £6  
(available as a main meal for £11)

### **The Main Event**

Pan roast Chicken breast with dauphinoise potatoes , French beans and Dianne sauce £14

Homemade Vegetable Tikka Curry with steamed rice £10

Sun blushed Tomato, spring onion and parmesan risotto with pea shoots and basil oil £11

### **Steaks**

All our beef is locally sourced & served with baked tomato, field mushroom and water cress

10oz Sirloin £18

10 Rib Eye £18

add sauce Dianne £2 Peppercorn £2 Blue Cheese£2

### **Sides:**

House salad £3, Seasonal vegetables £3