

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 warn 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

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

Roasts

24hr Brisket of local beef, duck fat roasted potatoes, Yorkshire pudding ,real gravy and seasonal vegetables £11

Roast leg of lamb with duck fat roast potatoes, apricot & thyme stuffing , real gravy and seasonal vegetables £11

Traditional nut roast with dauphinoise potatoes, Yorkshire pudding , seasonal vegetables, stuffing and cider sauce £10.00

(smaller portions available of the beef or lamb at a price of £8.00)

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

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