



### Nibbles

Homemade Rustic breads, whipped butter, balsamic vinegar, olive oil £3 v ( available GF)

Marinated olives £4 v

Halloumi chips, beetroot ketchup £4 v

Puffed pig's skin, granny smith purée £3

Crab & chilli arancini, lime & coriander mayonnaise £5

### Starters

Seared king scallops with, cauliflower puree, crisp prosciutto ham & pickled raisins £11 GF

Chef's soup, homemade focaccia and whipped butter £5 v ( available GF)

Potted welsh blue cheese with apple & fig chutney, port jelly and toasted sourdough £6 v ( available GF)

Smoked Salmon with crab cocktail, compressed cucumber, baby caper & lemon dressing £7 GF

Home smoked duck breast with beetroot, welsh goats cheese panna cotta, maple syrup £7

### Light bites

Mussels poached with tomatoes, chilli & lime finished with parsley and dipping bread . Small £7 Large £11 ( available GF)

Pulled teriyaki beef short rib spring roll with warm sesame noddle salad and oriental dressing £9

Super food salad, home dried tomatoes, avocado, red onions, beetroot, baby leaf, red pepper , pomegranate & olive oil salsa £8

Wild mushroom & baby spinach linguini with parmigiano cheese & truffle oil £9

### Mains

Pan fried seabass fillet with whipped potato, samphire, mussel & saffron sauce £14 GF

Welsh beer battered cod fillet with twice cooked chips, garden peas, tartare sauce and lemon £12

"Margarita Risotto" roasted tomato risotto rice with glazed bonnoncini & basil pesto £11 V/GF

Plas yn dre steak burger, mature welsh cheddar, three mustard dip, served with coleslaw and skin on fries £12

Moroccan spiced butternut squash, butter bean tagine and lemon & herb cous-cous with a red onion & pomegranate salad £11 v ( available GF)

Pan roast chicken breast with fondant potato, tarragon cream, peas & asparagus £14 GF

Welsh lamb, mint & chilli burger with brioche bun, cucumber raita & sweet potato fries £12

### Steaks

All our beef is locally sourced and served with baked tomato, twice cooked chips, field mushroom and watercress.

10oz sirloin £18

8oz flat iron (best served pink) £12

10oz ribeye £18

Add sauce: Dianne £2, Peppercorn £2, Blue cheese £3

### Sides

Twice cooked chips £3 v, skin on fries £3 v, seasonal vegetables £3 v, garlic ciabatta £4 v, house salad £3 v Sweet potato fries £3