



Nibbles

Rustic breads with welsh butter & balsamic olive oil £3

Marinated olives £4

Halloumi chips with beetroot ketchup £4

Chorizo sausage cooked in red wine £5

Starters

Pan roast pigeon breast with stem ginger sponge, sautéed wild mushrooms and red wine reduction £8

Chefs soup of the season with homemade focaccia and whipped butter £5

Black bomber cheddar & sage arancini with roast & puree butternut squash, crispy sage and pine nuts £6

Pressing of Free range Chicken with an apple and date puree, smoked egg yolk and garlic croutons £6

Smoked Salmon and Atlantic prawn roulade served with melba toast and cucumber two ways £7

Whipped Welsh Goats Cheese with tomato jam, crostini and balsamic jelly £5

Light bites

Crispy smoked & poached salmon fish cakes with celeriac remoulade and tartare hollandaise £9

Macaroni cheese with truffle oil, rocket and garlic ciabatta £8

Welsh goats cheese & caramelized onion quiche with potato salad and sunblushed tomato dressing £8

Confit duck leg with bean cassoulet , crispy onions and port jus £10

Mains

Pan roast chicken breast with creamed potato, fine beans and blue cheese sauce £12

Baked Scottish Salmon fillet with potato rosti , sweet & sour red cabbage and a saffron sauce £14

Wild mushroom and parmesan Risotto with crispy kale and truffle oil. £14

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

Plas Yn Dre steak burger with balsamic onions, mature welsh cheddar, coleslaw and skin on fries £11

Roast Rump of welsh lamb with dauphinoise potatoes, celeriac two ways, soured blackberries and jus £16

Vegetable tikka masala curry with a red onion and pomegranate salad, steamed rice and flat bread £11

Slow cooked Brisket of Welsh Beef with dauphinoise potatoes , beetroot emulsion and a port sauce. £14

Steaks

All our beef is locally sourced & 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, skin on fries £3, seasonal vegetables £3, garlic ciabatta £4, house salad £3