



APPETISERS

Pitted marinated olives 8.00 Garlic Flat bread 8.00 Tomato & rosemary flat 8.50

Cheesy Garlic Flat 10.00

Homemade focaccia with olives, roasted tomatoes, balsamic and olive oil 8.00*

STARTERS

Soup of the day 7.50

Deep fried Halloumi drizzled with our homemade salsa and harissa dip 8.20

Garlic and Chilli King Prawns on toasted homemade focaccia bread 12.00

Veggie gyozas with shredded salad and hoisin sauce 10.00 (v, vg) *

Duck liver pate, toasted sourdough with fig chutney 8.50

Creamy garlic mushrooms on toasted sourdough 8.00 (v, vg option available)

Thai style fishcakes with coriander and sweet chilli dip 10.00 *

Pan seared King scallops, cauliflower puree, crispy belly pork 14.50

MAIN COURSE

Supreme of Chicken with wild mushrooms, dauphinoise, buttered greens, whisky truffle cream sauce 25.00

Roasted duck breast, buttered greens, dauphinoise, plum jus 26.00

Wild mushroom & spinach arancini with tomato passata, spinach & tender stem broccoli with garlic chilli oil and a side of skinny fries (v, vg) 22.00 *

8oz Pen Llyn fillet steak, confit of tomatoes, flat field mushroom, onion rings, hand cut chips 38.00

10oz Pen Llyn rib-eye steak, confit of tomatoes, flat field mushroom, onion rings, hand cut chips 34.00

Herb crusted Rump of Welsh Lamb, dauphinoise potatoes, tender stem broccoli, mint jus 32.00

Fillet of Seabass, Sauté Potatoes, creamy seafood sauce (pickled mussels and clams), greens 28.00

Slow roasted belly pork, Chorizo and Leek Mash, Roasted carrots, Rich Jus 26.00

Butternut Squash, Red pepper & Spinach Wellington with greens, skinny fries and rich gravy (v, vg) 23.00 *

Steak sauces & Side dishes

Brandy & pepper 3.50 Bearnaise 3.50 Leek & Stilton 3.50 Garlic butter 2.50

Skinny fries 4.00 Hand-cut chips 4.50 Buttered greens 4.00 Onion rings 4.50 *



DESSERTS

Chocolate brownie with vanilla ice cream 8.00

Cheesecake of the day with vanilla ice cream 8.50*

Belgian chocolate truffle torte (vg) 8.50

Welsh selection of cheese & biscuits, homemade chutney - individual 9.80, sharing 15.50

Sticky toffee pudding with butterscotch sauce and vanilla ice-cream 8.50

Classic Vanilla Crème Brûlée with shortbread biscuit 8.50

A selection of ice creams & sorbet -

White chocolate & raspberry, salted caramel, vanilla, chocolate, vegan vanilla, vegan coconut, mango sorbet

1 scoop 3.50

2 scoop 5.00

3 scoop 6.50

AFTER DINNER DRINKS

Espresso Martini 13.50

Chocolate orange espresso Martini 14.50

Liqueur coffees 9.00

Sambuca 25ml 4.50

Baileys 50ml 4.80

Penderyn whisky 25ml 5.50

Tanners LBV Port 50ml 5.00

Selection of teas and coffee available – please ask

Only items with a * cannot be adapted to gluten free requirements – full allergen guide available