

# MAIN MENU

## STARTERS

**WARM HALLOUMI SALAD (v)**  
frisée lettuce, dill, harissa,  
caramelised peach 10.5

**PENDERYN SALMON**  
pickled cucumber, radish, tonka  
bean mayo, cucumber gel 11.0

**CRISPY BELLY PORK**  
orange & miso glaze, chilli salsa 10.5

**KITCHEN MADE SOUP (v)**  
crusty bread, salted butter 7.5

**STICKY KING PRAWNS**  
acacia honey & chilli, flash fried  
greens, black garlic mayonnaise 11.5

**CHILLI CRAB CAKE**  
katsu curry, lime, coriander 11.0

**PAN FRIED SCALLOPS**  
parsnip & apple purée,  
pancetta crumb 14.5

**MOROCCAN LAMB**  
flat bread, roasted red pepper hummus,  
crispy chickpeas, tzatziki 10.5

**GRILLED TOFU (vg)**  
satay dipping sauce, chilli oil 9.0

## MAINS

**BUTCHER'S SAUSAGES**  
pork sausages, colcannon mash,  
red onion gravy, tenderstem broccoli 14.0

**CLASSIC CHICKEN MILANESE**  
sun dried tomato & basil linguini,  
panko coated chicken, roasted red onion,  
Parmesan & truffle cream 18.5

**SEA BASS FILLETS**  
sauteed leeks, cavolo nero,  
braised mushrooms,  
garlic parmentier potatoes 21.5

**BELLY PORK ROULADE**  
chorizo, bacon and lentil stew,  
red cabbage, crackling twiglet 17.5

**HONEY GLAZED FILLET OF COD**  
steamed greens, crushed new  
potatoes & Champagne velouté 18.0

**CHICKEN BURGER**  
buttermilk, cajun, Cheddar cheese,  
bacon, spiced mayonnaise,  
slaw, chips 16.0

**STEAK BURGER**  
bacon, Cheddar cheese glaze,  
house relish, slaw, chips 16.0

**FISH & CHIPS**  
beer battered haddock, chunky chips,  
pea purée, tartare sauce 16.0

### 21 DAY AGED STEAK

**RIB EYE 28.0**

**FILLET 36.0**

roasted balsamic tomatoes,  
mushroom, peppercorn  
sauce, chips

**FLAME GRILLED MINUTE STEAK**  
chips, salad, relish 16.0

**VEGETARIAN BURGER (v)**  
Caerphilly & Perl Las cheese, leeks,  
crunchy walnuts, chips 16.0  
Vegan option available (vg) 16.0

**MONKFISH & PRAWN CURRY**  
Thai red curry, sticky coconut  
rice, fresh chilli, coriander 25.0

**HERB CRUSTED RACK OF LAMB**  
fondant potato, char-grilled  
vegetables, pancetta & ale jus 28.0

**SEAFOOD LINGUINI**  
king prawn, crab, coriander & parsley  
pesto, lime chilli butter 18.0

**ASIAN DUCK SALAD**  
crispy shredded duck, five spice,  
rainbow salad, pomegranate,  
hoisin dressing, cashews 16.5

**WILD MUSHROOM RISOTTO (v)**  
Parmesan shavings,  
truffle oil 17.0

**BUTTERBEAN CASSOULET (vg)**  
slow cooked butter & cannellini  
beans, rich tomato stew, cream cheese,  
crispy kale, garlic sourdough 15.5

## SIDES

**CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.0**

**GARLIC & PARMESAN CIABATTA 4.0**

**TENDERSTEM BROCCOLI, LEMON OIL 4.0**

**MIXED LEAVES 3.0**

**CHIPS 4.0**

**GREEN BEANS & ALMONDS 4.0**

**TOMATO & MOZZARELLA, BALSAMIC 4.5**

**ROASTED NEW POTATOES, TRUFFLE OIL 4.5**

**VEGAN ROASTED GARLIC POTATOES 4.5**

## AFTERS

**CHEESE FROM THE AREA**  
fresh fruit, chutney, biscuits 9.0

**RASPBERRY BLONDIE**  
warm chocolate sauce,  
white chocolate ice cream 7.5

**CRÈME BRÛLÉE**  
short bread 7.0

**BRIOCHE BREAD & BUTTER  
PUDDING**  
apricot glaze & creamy custard 7.5

**APPLE & BERRY CRUMBLE**  
macadamia nuts, caramel custard 7.5

**SHARING CHEESE BOARD PLATTER**  
fresh fruit, celery, chutney,  
assortment of biscuits 16.0

Dishes containing fish may contain small bones.

(v) = made with vegetarian ingredients. (vg) = made with vegan ingredients.

All prices include VAT at the current rate. Licensing hours apply.

Please note this menu contains items that are available on selected times & days.

# SUNDAY LUNCH MENU

2 Courses - 23.5    3 Courses - 30.0

## STARTERS

**KITCHEN MADE SOUP (v)**  
crusty bread, salted butter

**MELON & PARMA HAM SALAD**  
rocket, citrus dressing

**CHICKEN LIVER PARFAIT**  
toasted brioche, pickled apple, sage and grain mustard emulsion

**SMOKED SALMON**  
lemon & dill crème fraîche, rocket, pickled cucumber ribbons

**WILD MUSHROOM RISOTTO (v)**  
Parmesan shavings, mushroom dust

**GRILLED TOFU (vg)**  
satay dipping sauce, chilli oil

## MAINS

### TRADITIONAL SUNDAY LUNCHES

**ROAST SIRLOIN OF BEEF**  
black pepper crust, Yorkshire pudding, roast potatoes

**ROAST LOIN OF PORK**  
lemon & sage stuffing, crackling, roast potatoes

**ROAST LEG OF LAMB**  
scented with rosemary & thyme, roast potatoes

All roast dishes are served with cauliflower cheese, seasonal vegetables and traditional gravy

**CLASSIC FISH & CHIPS**  
beer battered haddock, chips, pea purée, tartare sauce

**VEGETARIAN BURGER (v)**  
Caerphilly & Perl Las cheese, leeks, crunchy walnuts, chips  
Vegan option available (vg)

**STEAK BURGER**  
smoked bacon, Cheddar cheese glaze, house relish, slaw, chips

**BUTTERNUT SQUASH & LENTIL WELLINGTON (vg)**  
roast potatoes, seasonal vegetables, gravy

## AFTERS

**RASPBERRY BLONDIE**  
warm chocolate sauce, white chocolate ice cream

**CHEESE FROM THE AREA**  
fresh fruit, chutney, biscuits  
£2.5 supplement charge

**APPLE & BERRY CRUMBLE**  
macadamia nuts, caramel custard

**BREAD & BUTTER PUDDING**  
apricot glaze & creamy custard

**CRÈME BRÛLÉE**  
short bread

# CHILDREN'S MENU

## STARTERS

**KITCHEN MADE SOUP (v)**  
crusty bread, salted butter 4.0

**GARLIC CIABATTA (v) 3.0**

## MAINS

**FISH GOUJONS**  
chips, beans **OR** peas 7.5

**BREADED CHICKEN GOUJONS**  
chips, beans **OR** peas 7.5

**TOMATO PASTA**  
garlic ciabatta 7.0

**CHEESE BURGER**  
brioche bun, Cheddar cheese, chips, beans **OR** peas 7.5

**VEGETARIAN BURGER (v)**  
chips, beans **OR** peas 7.5

**TRADITIONAL SUNDAY LUNCH**  
choice of beef, lamb or pork, served with seasonal vegetables, gravy 8.0  
Available Sunday Only

## AFTERS

**ICE CREAM SUNDAE**  
vanilla ice cream, chocolate sauce, mini mallows 4.0

**VANILLA ICE CREAM**  
strawberry **OR** chocolate sauce 3.0