

Menu

PRE APPETIZERS TO GET YOU STARTED

Plate of Marinated Olives (V)

£1.95

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Oven Baked Ciabatta (V)

With Olive Oil & Balsamic Vinegar

£2.00 Each

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Garlic Bread (V)

£1.50 (Add Cheese for 50p Extra)

CHEESE

Thinking of cheese? It's not too early, order now and let it breathe for it to be perfect at the end of your meal.

SEE OUR SEASONAL SPECIAL MENU

We continue to strive to ensure that all our food is as fresh and seasonal as possible therefore our chef may need to change some dishes due to availability of some of the ingredients.

Our Specials are special and once they are gone they are gone!!

Starters

A Tasty Bowl of Freshly Prepared Soup

with Crusty Bread

£4.95

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Vegetable Spring Rolls

Spring Onion, Cucumber Salad & Hoisin Sauce

£4.95

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Thai Spiced Fish Cake

served on a bed of Salad with a Chilli Sauce

£5.25

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Chef's own Chicken Liver Parfait

Spiced Chutney and Toasted Bloomer

£5.25

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Grilled Goats Cheese

Beetroot and Sun-Blushed Tomato Salad with

Aged Balsamic Syrup

£5.50

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Buffalo Chicken Wings

with Coleslaw and a Crispy Salad

£5.95

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Seafood Medley

mix of Breaded and Battered Fish, Squid and Prawns

served with a Sweet Chilli Dipping Sauce

£5.95

We request that you inform the waiting staff of any food allergies or intolerances

We have an allergen handbook available to view
Please ask a member of staff as we will do our best to accommodate any special dietary requirements or vegetarian requests.

Main Courses

Welsh Faggots & Creamy Mashed Potato

Garden Peas & Onion Gravy

£7.95

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Pan Seared Chicken Breast

crushed New Potatoes & Wild Mushroom creamed Jus

£12.95

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Confit Leg of Duck

Spring Onion Mashed Potato, Braised Red

Cabbage and Spiced Jus

£12.95

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Battered Cod

Chips, Mushy Peas and Tartare Sauce

£11.95

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Whole-Tail Scampi

Chips, Mushy Peas & Tartare Sauce

£9.95

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Grilled Fillet of Seabass

Lemon and Herb Risotto drizzled with a Herb Oil

£12.95

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Slow Braised Shoulder of Welsh Lamb

Mashed Potato, Rosemary & Mint Sauce

£15.95

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Lasagne

Beef or Vegetable with Salad and Garlic Bread

£9.95

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Roasted Pumpkin Tagine

Basmati Rice, Rocket & Tomato Salad

£11.95

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Mushroom, Cranberry & Brie Wellington

Sautéed New Potatoes, Buttered Green Beans,

Tomatoes & Balsamic Vinegar Dressing

£11.95

Burgers

All our Burgers are served with Skinny

Chips & Onion Rings

Served on a Toasted Brioche Bun

Prime 100% Steak Burger - £12.95

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Battered Chicken Supreme Burger

Bacon, Mozzarella & Pesto - £11.95

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Why not add

Cheese - £1.00

Flat Mushroom - £1.00

Bacon - £1.00

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Vegetable Burger (V) - £9.95

Meat Grill

Minted Lamb Steaks £11.95

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10oz Ribeye Steak £17.95

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10oz Sirloin Steak £16.95

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20oz Mixed Grill £18.95

(5oz gammon, 5oz rump steak, 5oz lamb steak, 5oz Pork steak)

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Add a Sauce at £1.50

Diane, Blue Cheese, Peppercorn Sauce

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All Steak dishes are served with Mushroom,

Tomato & Skinny Chips

10oz Gammon £10.95

with Egg or Pineapple or both for 50p extra

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Jerk Chicken with Rice or Chips - £10.95

Side Orders

Chunky Chips £2.95

Sweet Potatoes £3.50

Skinny Fries £2.75

Masala Chips £2.95

Coleslaw £1.50

Side Salad £2.95

Extra Vegetables £2.95

Fried Egg £0.50

DESSERTS

Glazed Gluten Free Citrus Tart

with Raspberry Sorbet

£5.50

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Rocky Road Brownie

with Orange Sorbet

£5.95

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Baked Gluten Free Vanilla Cheesecake

with Triple Chocolate Ice Cream

£5.95

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Sticky Toffee Pudding

Caramel Sauce and Honeycomb Ice Cream

£5.50

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Selection of Local Upton Farm

Ice Cream or Sorbets

£5.00

Sunday Carvery

We source locally produced, top quality meat to create delicious traditional roasts. Fresh fish and vegetarian dishes change according to the seasons.

Lunch 12.00pm – 2.00pm

FRESH IS BEST

Please be aware all our food is cooked to order.

As a result there may be a delay especially during busy periods.

CHEESE

Choose 3 cheeses for £6.95

Add an extra cheese for £1.50 each

served with Celery, Apple, Grapes, Biscuits and Chutney

Cenarth Brie

A delicious soft white ripened cheese with a mushroom aroma and flavour.

Traditional Caerfilli

Young Caerfilli is fresh tasting with a creamy lemony aftertaste and fresh citrus aromas.

It has a creamy consistency, but with a loose velvety texture.

Golden Cenarth

‘Supreme Champion’ British Cheese Awards. A semi soft washed rind cheese with an unmistakeable seductive pungency and Nutty aftertaste.

Perl Las

Spicy Rich Blue, with a Creamy melt-in-mouth Texture made with organic pasteurised cow’s milk.

Llandyrnog Mature Cheddar

Aged for a minimum of 9 months
Pale yellow with a sweet nutty flavour with strong mature overtones.

Chef’s Guest Cheese

This will be a special something that we have discovered that we want to share with you.