

# MENU

## PRE APPETIZERS TO GET YOU STARTED

PLATE OF MARINATED OLIVES (V)  
£1.95

OVEN BAKED CIABATTA (V)  
SERVED WITH OLIVE OIL &  
BALSAMIC VINEGAR  
£2.00 EACH

GARLIC BREAD (V)  
£1.75 (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 UNIQUE TO  
EACH DAY AND ONCE THEY ARE  
GONE, THEY ARE GONE!

## STARTERS

A TASTY BOWL OF FRESHLY PREPARED SOUP  
SERVED WITH CRUSTY BREAD  
£4.95

PROSCIUTTO, SUN BLUSHED TOMATO, PARMESAN  
& TOASTED PINE NUT SALAD  
£5.95

HOMEMADE SMOKED HADDOCK FISH CAKES  
SERVED WITH DRESSED SALAD & SWEET CHILLI  
MAYONNAISE  
£6.50

CHEF'S OWN HAM HOCK BALLANTINE  
SERVED WITH A SPICED TOMATO RELISH  
£5.95

GREEK FETA & WATERMELON SALAD  
SERVED WITH MINT YOGURT DRESSING  
£5.75

BBQ CHICKEN WINGS  
SERVED WITH COLESLAW & A CRISPY SALAD  
£5.50

SMOKED SALMON & CRAYFISH SALAD  
SERVED WITH GARLIC AIOLI  
£6.95

SEAFOOD MEDLEY  
MIX OF BREADED AND BATTERED FISH, SQUID AND PRAWNS  
SERVED WITH A SWEET CHILLI DIPPING SAUCE  
£6.95

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 COURSE

### CONFIT LEG OF CHICKEN STUFFED WITH FAGGOTS

SERVED WITH GARLIC CRUSHED POTATOES & RED  
WINE GRAVY  
£12.95

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### MOULES MARINIERE

SERVED WITH FRENCH FRIES & CRUSTY BREAD  
£12.95

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### RUMP OF WELSH LAMB

SERVED WITH MEDITERRANEAN VEGETABLES, POTATO  
ROSTI & OLIVE JUS  
£14.95

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### GRILLED FILLET OF SEA TROUT

SERVED WITH ARTICHOKE, NEW POTATOES & SAUCE  
VIERGE  
£12.95

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### WHOLE BAKED LOCAL SEABASS

SERVED WITH NEW POTATOES, GREEN BEANS & CAPER  
BUTTER  
£15.95

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### VEGETARIAN SAUSAGES

GLAMORGAN SAUSAGES SERVED WITH NEW POTATOES,  
GREEN BEANS, TOMATOES & BALSAMIC VINEGAR  
DRESSING  
£12.50

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### HANDMADE MOZZARELLA & BASIL TORTELLINI

SERVED WITH FRESH HERB PESTO, PARMESAN & SUN-  
BLUSHED TOMATO SALAD  
£12.50

## CLASSICS

### WHOLE-TAIL SCAMPI

SERVED WITH FRIES, MUSHY PEAS & TARTARE SAUCE  
£10.50

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### BATTERED COD

SERVED WITH CHIPS, MUSHY PEAS & TARTARE SAUCE  
£11.95

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### LASAGNE

BEEF OR VEGETABLE WITH SALAD & GARLIC BREAD  
£10.50

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### CHICKEN CAESAR SALAD

SERVED WITH COS LETTUCE, ANCHOVIES & CROUTONS  
£9.95

## BURGERS

*ALL OUR BURGERS ARE SERVED IN A TOASTED  
BRIOCHE BUN WITH SKINNY CHIPS & ONION RINGS*

**8OZ STEAK BURGER** - £11.95

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**BLUES CHEESE BURGER**

BACON & BLUE CHEESE- £12.50

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**JACK DANIELS BURGER**

SERVED WITH BACON, CHEESE & JD SAUCE  
£12.95

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**GRILLED CHICKEN SUPREME BURGER**

HERB PESTO

£11.95

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**VEGETABLE BURGER (V)** - £9.95

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ADD BACON - £1.00

ADD CHEDDAR CHEESE - £1.00

ADD MUSHROOM - £1.00

## MEAT GRILL

ALL GRILL DISHES ARE SERVED WITH  
MUSHROOM, TOMATOES & SKINNY CHIPS

**MINTED LAMB STEAKS** £12.95

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**10OZ RIBEYE** £18.50

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**10OZ SIRLOIN** £17.95

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**10OZ GAMMON** £11.95

SERVED WITH EGG OR PINEAPPLE  
TRY BOTH FOR 50P EXTRA

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**20OZ MIXED GRILL** £19.95

ADD AN EGG FOR 50P EXTRA

ADD A SAUCE AT £1.50

DIANE, BLUE CHEESE, PEPPERCORN SAUCE

**CAJUN CHICKEN BREAST**

SERVED WITH A RICE AND PEAS  
£12.95

## SIDE ORDERS

**CHUNKY CHIPS** £2.95

**SWEET POTATOES FRIES** £3.50  
(UPGRADE FOR EXTRA £1)

**SKINNY FRIES** £2.95

**COLESLAW** £1.50

**SIDE SALAD** £2.95

**EXTRA VEGETABLES** £2.95

## DESSERTS

WHITE CHOCOLATE & RASPBERRY CRÈME  
BRÛLÉE SERVED WITH HURRY MINT ICE  
CREAM (GLUTEN FREE)  
£5.95

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SUMMER BERRY CHEESECAKE  
SERVED WITH RASPBERRY SORBET  
£5.95

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RHUBARB CRUMBLE TART  
WITH VANILLA ICE CREAM  
£5.95

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STRAWBERRY ETON MESS  
£5.95 (GLUTEN FREE)

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BANANA PANACOTTA WITH CARAMEL  
SAUCE  
£5.95 (GLUTEN FREE)

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SELECTION OF LOCAL MADE ICE CREAM  
OR SORBET  
£5.00



## SUNDAY LUNCH

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.

### CENNIN CENARTH

CAWS CRYF WITH LEEKS & WHITE WINE.  
THE WELSH FAVOURITE. STRONG AND SAVOURY.

### TOMI TWYM

CAWS CRYF WITH SUN-DRIED TOMATOES & A  
MODERATE KICK OF CHILLI BECAUSE SOME LIKE  
IT HOT! FULL OF NATURAL FLAVOURS.

### PERL LAS

IT IS A 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.

### SMOKED CAERFFILI

A GREAT TWIST ON A GREAT CLASSIC  
SMOKED ON GLYNEITHINOG FARM. THE  
LIGHTNESS OF THE SMOKING ADDS AN EXTRA,  
EARTHY DIMENSION TO THE FLAVOUR AND  
TEXTURE.

### GARLIC & HERB CAERFFILI

FLAVOURS AND AROMAS FROM THE HERB  
GARDEN  
FRESH CAERFFILI WITH A SUBTLE SAVOURY  
TASTE.

OUR CHEESES MAY CHANGE DEPENDING ON  
AVAILABILITY