\bigcap	
Starters	
Sumors	

Soup De Jour GF* V bloomer bread, butter	£6.50
Lemon & Coriander Chicken Wings GF gochujang ketchup	£7.95
Bread Board GF* VE* antipasti olives, flavoured butter, olive oil, balsamic	£7.95
Crayfish & Mango Salad GF crispy vermicelli noodles	£8.50
Portobello Stuffed Mushroom stuffed garlic, gruyere, rocket	£7.50
Ham Hock Terrine GF piccalilli , toasted sourdough	£7.95
Prawn Sagunaki GF* crumbled feta, toasted focaccia	£8.50

From the Grill

all served with confit mushroom, homemade sundried tomato, triple cooked chips

10oz Sirloin	GF	£27.95
8oz Ribeye	GF	$\pounds 24.95$
20oz T-Bone	GF	£36.95
10oz Gammon served with egg	GF	£18.95

Steak Sauce

Peppercorn	GF
Blue Cheese	GF
Bernaise	GF

Main	Dishes
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Beer Battered Fish & Chips GF triple cooked chips, mushy peas, tartar sauce, lemon	£17.95 £12.95
Lemon Chicken orzo pasta, spinach, feta	£17.95
Braised Beef Feather GF sour cream & chive mash, red wine sauce, seasonal greens	£18.95
Seafood Linguine mussels, clams, king prawns, white wine & garlic sauce	£18.95 £13.95
Pan Roasted Lamb Rump GF honey glazed carrots, dauphinoise potato, jus	£21.95
Salmon Fillet GF chive potato cake, lemon & chive beurre blanc	£18.95
Honey Glazed Duck Breast pak choi, baby courgettes, tomato cous cous	£19.95
Butternut Squash & Black Bean Wellington VE hassle back potatoes & madeira sauce	£14.95
Sun Blushed Tomato Gnocchi $^{ m V}$ harrisa, red pesto & red peppers	£14.95 £10.95

£16.50
£14.95
£17.95



£3.50

£3.50

£3.50

beer battered onion rings V	£3.85
portobello mushrooms GF	£3.95
garlic & herb foccacia $^{ m V}$	£3.95
cheesy garlic & herb focaccia	V £4.50
buttered seasonal GF V vegetables	£2.95

triple cooked chips GF VE	£3.95
skin on fries GF VE	£3.95
bread & butter V	£2.00
dressed side salad GFVE	£2.95

fesserts

Raspberry & White Chocolate Creme Brulee GF* shortbread biscuit	£7.95
Chocolate Brownie chantilly cream	£7.95
Blueberry Cheesecake blueberry gel	£7.95
Lemon Meringue Tart lemon sorbet, blueberry compote	£7.95
Welsh Cheese Board GF* selection of Welsh cheese, crackers, flavoured butter, spiced apple chutney	£9.95
Icecreams & Sorbet Selection $GF VE V$	
1 scoop £2, 2 scoops £3.5, 3 scoops £5	

Jessert Wine

Muscat DE Saint-Jean Minervois

£6.10

deliciously sweet, but not cloying with a kick of lemony freshness, an unmistakable Muscat



We pride ourselves on working closely with our excellent local suppliers. By sourcing the best in local produce, creating all our dishes on the premises. We have been awarded an AA Rosette for our Culinary Excellence for the last 5 years.



Any menu item with GF* can be gluten free on request