



- APRIL/MAY 2018 DINNER MENU -

Available Monday to Sunday 6pm-9pm

- NIBBLES -

(VO) HOUSE CAJUN SPICE RUBBED SWEET POTATO WEDGES (d, g, v)	4.00
<i>Homemade bacon mayonnaise</i>	
(V) HOMEMADE BREAD & MIXED OLIVES (g, v)	4.00
<i>Extra virgin olive oil, balsamic vinegar</i>	
DEMITASSE CUP OF HOMEMADE PEA & HAM SOUP (g, d)	4.00
<i>Homemade bread</i>	
SALT & PEPPER SQUID RINGS (g, d, v)	4.50
<i>Wasabi, ginger & coriander dipping sauce</i>	

- STARTERS -

(V) HOMEMADE GLAMORGAN SAUSAGE (d, g, v, n)	5.75
<i>Celeriac & apple slaw, pickled walnuts, red onion relish</i>	
BREAST OF QUAIL (d, g, v)	5.95
<i>Orange BBQ sauce, tabbouleh</i>	
HAM HOCK TERRINE (g, v)	6.25
<i>Piccaililli, onion seeds, toasted sourdough</i>	
SLOW COOKED SPICE MARINATED OX TONGUE (g, v)	6.00
<i>Red pepper, tomato & basil relish, sourdough toasts</i>	
CRAB CAKE (g, v)	6.75
<i>Apple purée, pickled fennel, poached rhubarb</i>	
(V) 'BANG BANG' TEMPURA CAULIFLOWER FLORETS (g, n)	5.75
<i>Spicy peanut dipping sauce, spring onion & chilli salad</i>	

- MAINS -

WELSH LAMB (d, v)	19.50
<i>Confit of shoulder, tenderstem broccoli, chantenay carrots, minted pear chutney, potato, parsnip & leek mash, lamb jus</i>	
PORK LOIN (d, g)	16.50
<i>Wild garlic & fennel stuffing, roast hasselback potatoes with oregano, panache of vegetables, apple compote, jus</i>	
GOURMET BURGER (d, g)	15.00
<i>100% homemade welsh beef patty, welsh cheese, baby gem lettuce, sliced sirloin steak, toasted brioche, triple cooked chips</i>	
FILLET OF SEABASS (d, g, cr)	16.95
<i>King prawns, mussels, cockles, samphire, spring onions, broccoli, confit new potatoes, crab bisque</i>	
WELSH BEEF (d)	16.95
<i>Red wine & fresh thyme braised rib, creamy horseradish & watercress mash, spring greens, leeks, beef jus</i>	
FILLET OF COD (d, g)	16.50
<i>Minted peas, spring greens, hot tarter sauce, batter scraps, triple cooked hand-cut chips, charred lemon</i>	
(V) PAN FRIED HALLOUMI (d)	14.50
<i>Sweet potato, bean & chickpea goulash, guacamole</i>	
10oz AGED WELSH SIRLOIN STEAK (d)	24.50
<i>Pepper sauce, panache of vegetables, cherry tomatoes, mushroom, triple cooked hand-cut chips</i>	
8oz BREAST OF CHICKEN (d)	15.00
<i>House blackened cajun spice rubbed or plain grilled, panache of vegetables, tomato & basil sauce, cherry tomatoes, mushroom, grilled pineapple, triple cooked hand-cut chips</i>	



- DESSERTS -

Why not accompany your dessert with a chilled 100ml glass of Palazzina Moscato Passito dessert wine for just £6.50

MANGO PANNA COTTA (d, g, n) <i>Coconut parfait, passion fruit, charred pineapple, rum syrup</i>	5.25
WHITE CHOCOLATE MOUSSE (d, g) <i>Poached rhubarb, Italian meringue, shortbread, vanilla welsh ice cream, crystallised white chocolate</i>	5.25
STICKY TOFFEE APPLE PUDDING (d, g) <i>Banana ripple welsh ice cream, Calvados caramel sauce</i>	5.25
BAKED LEMON CUSTARD (d, g) <i>Puff pastry crisps, chantilly cream, lemon curd, toasted pine nuts, blackcurrant sorbet, crisp meringues</i>	5.25
TRIO OF MINI CHOCOLATE CRÉME BRÛLÉE (d, g) <i>Clotted cream ice cream, homemade shortbread</i>	5.25
SELECTION OF AWARD WINNING WELSH ICE CREAMS & SORBETS <i>Please ask your server for the range of flavours currently available</i>	5.25
SLATE OF WELSH CHEESES (d, g, v) <i>From the north award winning Black Bomber & Green Thunder, from the west creamy Perl Lâs & Perl Wen and Blaenavon cheddar blended with Penderwyn whisky from our local area accompanied by artisan crackers, frozen grapes, red onion chutney, truffled honey. Best enjoyed with a glass of Port, please ask for our current range.</i>	7.95

- EXTRAS - **2.95**

HAND-CUT TRIPLE COOKED CHIPS
HORSERADISH & WATERCRESS MASH (d)
PUNCHNEP POTATOES (d)
FRESH SEASONAL SIDE SALAD (v)
PANACHE OF SEASONAL VEGETABLES (d)
HOMEMADE GARLIC BREAD (g, d)
<i>ADD WELSH CHEESE (g, d) extra 50p</i>
<i>ADD WELSH CHEESE & MUSHROOMS (g, d) extra £1</i>

- TEA & COFFEE -

WELSH BREW TEA / SPECIALITY TEAS	1.90 / 2.10
ESPRESSO / DOUBLE ESPRESSO	1.50 / 2.00
AMERICANO / DECAF AMERICANO	2.25
CAFFE LATTE	2.60
CAPPUCCINO	2.60
HOT CHOCOLATE	3.95
FLOATER COFFEE / LIQUEUR COFFEE	3.10 / 5.90
WELSH FLOATER COFFEE <i>(made with Penderwyn whiskey)</i>	6.90

If you or any of your party suffer from any form of food allergies or intolerances please inform us prior to placing your order and we will do our very best to accommodate, where possible, your specific dietary requirements.

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (c) - celery; (cr) - crustacean; (n) - nuts/seeds