



- MAY / JUNE 2017 LIGHT LUNCH MENU -

Available Tuesday-Saturday 12:00pm-3:00pm

Our full menu is also available for those with a heartier appetite

(V) HOMEMADE SOUP OF THE DAY (d, g, v)

4.95

Mug of homemade soup, fresh bread and welsh butter

SIP, DIP & ROLL (d, g)

8.95

Mug of homemade soup of the day, pot of hand-cut triple cooked chips, filled fresh homemade bread roll (ask us about today's fresh fillings), ketchup or BBQ sauce

MINTED WELSH LAMB BURGER (d, g)

12.95

hand-cut triple cooked chips and homemade slaw

(V) WELSH CHEESE SLATE (d, g, v)

7.95

Artisan crackers, frozen grapes, red onion chutney, truffled honey

4oz WELSH SIRLOIN STEAK SANDWICH (d, g)

12.50

Barra Gallega rustic baguette, fried onions & mushrooms, hand-cut triple cooked chips and homemade slaw

RED LION CLUB SANDWICH, BBQ SLAW & HOME CUT FRIES (d, g)

10.95

Layers of toasted fresh bread, free range chicken, smoked bacon, lettuce, tomato & mayo topped with a fried egg

(V) HALLOUMI BURGER, BBQ SLAW & HOME CUT FRIES (g, d)

12.95

Cajun hand spiced halloumi cheese, bbq sauce, tomato, lettuce in a toasted brioche bun

HOME SPICED CAJUN CHICKEN BURGER (d, g)

12.95

Bacon, welsh cheese, hand-cut triple cooked chips and homemade slaw

LOCAL PORK & LEEK SAUSAGES (d, g, v)

10.95

Pomme purée, red onion chutney, rich jus

HOMEMADE FREE RANGE CHICKEN CURRY (d,n)

10.95

Pilau rice, warm naan bread, mango chutney (or go full native & have half 'n' half)

FISH & CHIPS (d, g)

13.95

Home beer battered west coast haddock fillet, mushy peas, triple cooked hand-cut chips, homemade tartare sauce

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; (c) - crustacean; (n) - nuts/seeds