

- SEPTEMBER/OCTOBER 2020 DINNER MENU -

Available Monday to Saturday 6pm-8:45pm

- NIBBLES -

- (v) Baked Focaccia & Marinated Olives, Spanish olive oil, balsamic glaze, welsh salted butter (g, d, v, su) 6.0
(v) Homemade Garlic Bread (g, d) 3.5
(v) Homemade Garlic Bread & Welsh Cheddar (g, d) 4.0

- SMALL PLATES -

- BBQ Pork & Leek Sausage (g, d, v) 6.0
tomato salsa, Manchego cheese
(v) Halloumi Fries (g, d, su) 6.0
red pepper houmous, pitta bread
Garlic King Prawn Linguine (g, d, cr) 7.0
chives, lemon
Greek Style Chicken (g, d, su) 6.0
savoury rice, tzatziki
(v) Bang Bang Cauliflower (g, d, su, n) 6.0
chilli jam, almonds

- STARTERS -

- Three Prawn Salad (g, d, v, cr) 8.0
king prawns, Atlantic prawns, crevettes, avocado, tomatoes, lime & coriander, crème fraîche
Rainbow Tomatoes & Flaked Hot Smoked Salmon (g, d, su, n) 8.0
wasabi mascarpone, toasted pine nuts, pickled shallots, lemon oil
(vo) Roasted Baby Carrot Risotto (g, d, n) 7.0
tarragon, parsely, onion seeds, parmesan, truffle vinaigrette
Scorched Mackerel Fillets (g, d, su, n) 8.0
Mango, papaya, chilli, roasted peanuts, basil & coriander, mango & mint yoghurt
Bourbon Glazed Spare Ribs (g, d, su) 8.0
smoked corn salad

- MAINS -

- Pan Fried Breast of Free Range Chicken (d, su) 18.0
roast garlic & tarragon wild mushrooms, brioche pudding, salt baked carrot, pea & tarragon jus
Charred Rump of Welsh Lamb (d) 21.0
aubergine purée, pickled kohlrabi, roasted squash, grilled potatoes, jalapeño sauce
Monkfish Curry (d, su, n) 17.0
coconut & lime rice, roasted cashew nuts, naan bread, coriander, red onion & tomato salad
12 Hour Slow Cooked Belly of Brecon Pork (d, su, n) 19.0
pig cheek, pine nut paste, roasted oats, sesame seeds, beetroot textures, black pudding crumble
(v) Wild Mushroom, Butternut Squash & Thyme Pithivier (d, su, g) 15.0
roasted carrot, cranberry sauce

- SIDES -

- | | | | |
|------------------------------|-----|-------------------------------|-----|
| Hand-cut Triple Cooked Chips | 3.5 | Olive Oil Mash (d) | 3.5 |
| New Potatoes (d) | 3.5 | Parmentier Potatoes (d) | 3.5 |
| Anna Potatoes (d, g) | 3.5 | Pancetta Potatoes (d) | 3.5 |
| Fresh Side Salad (v) | 3.5 | Seasonal Vegetable Medley (d) | 3.5 |

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

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.

- FROM THE GRILL -

* approximate uncooked weight

served with hand-cut chips, tomatoes, braised mushrooms, onion rings

(v) Grilled Halloumi (g, d)	15.0
(v) Blacked Cajun Spiced Grilled Halloumi (g, d)	15.5
10oz* Welsh Sirloin Steak (g, d)	24.0
8oz* Plain Grilled Chicken Breast (g, d)	16.0
8oz* Blackened Cajun Spiced Chicken Breast (g, d)	16.5

- SAUCES -

Peppercorn Sauce (d)	3.0
Perl Lâs Blue Cheese Sauce (d)	3.0

- SIDES -

Hand-cut Triple Cooked Chips	3.5	New Potatoes (d)	3.5		
Fresh Side Salad (v)	3.5	Seasonal Vegetable Medley (d)	3.5		
Homemade Garlic Bread (d, g)	3.5	<i>with welsh cheddar</i>	4.0	<i>with welsh cheddar & mushrooms</i>	4.5

- DESSERTS -

Coconut Pannacotta (d, g)	7.0
passion fruit parfait, mango gel, meringues, white chocolate snow	
Caramel & Chocolate Tart (d, g)	7.0
popcorn ice cream, caramelised popcorn, sea salt	
Warm Lemon Drizzle Cake (d, g, e)	7.0
lemon curd, meringue sticks, crème anglaise	
Apple & Blackberry Crumble Tart (d, g)	7.0
vanilla ice cream	
White Chocolate & Raspberry Mousse (d)	7.0
Raspberry milkshake, raspberry sorbet	
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d, e)	6.0
Finest Welsh Cheese Selection, Perl Lâs, Perl Wen, Red Devil, Green Thunder, Black Bomber homemade bara brith, artisan crackers, chutney, frozen grapes, celery, apple (g, d, su, c)	9.0

- TEAS & COFFEES -

Pot of Welsh Brew Tea	3.0
Speciality Teas (Organic Green Tea, Camomile, Earl Grey, Peppermint, English Breakfast)	3.5
Espresso / Double Espresso	2.0 / 2.5
Americano / Decaf Americano	2.8
Caffè Latte / Cappuccino (d)	3.0
Hot Chocolate, whipped cream, marshmallows (d)	4.0
Floater Coffee (d)	3.5
Liqueur Floater Coffee (d)	6.5
Welsh Floater Coffee, with Penderyn whisky (d)	8.0

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