

- FEBRUARY / MARCH 2024 LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

- NIBBLES -

- (v) **Marinated Kalamata & Green Olives** | rosemary | garlic | extra virgin olive oil 4.0
(v) **Spiced Mixed Nuts** (n) 3.0

- STARTERS -

- Roasted Miso Cauliflower** (g, s, su) 8.0
cauliflower kimchi | raisin | crispy onions
- (v) **Caerphilly Cheese & Spinach Quiche** (e, d, g) 8.2
apple purée | roquette & apple salad
- Chicken Liver Parfait** (g, d, e, su) 8.5
pickled watermelon | crisp bread | radish | red wine reduction
- Seared Mackerel** (su, f) 9.2
rhubarb gel | rhubarb | fennel | capers

- MAIN COURSES -

- (v) **BBQ Celeriac Burger** (d, g, e) 19.5
onion relish | brioche bun | seasoned fries
- Rump of Welsh Beef** (d, g) 24.0
shallot tart | crispy potato | confit shallot | leek | mushroom jus
- Beefed Up Burger** (d, g, e, su) 18.5
welsh beef patty | braised brisket | burger cheese | yoghurt burger sauce | brioche bun | seasoned fries
- Fish & Chips** (f, d, e, g) 17.0
ale battered fillet of haddock | crushed peas | chunky chips | house tartar sauce | charred lemon
- Shepherd's Pie** (d, su) 16.5
sprouting broccoli | roasted cauliflower | leeks
- Seared Fillet of Plaice** (d, su, f) 23.0
leeks | samphire | chard | caper butter | new potatoes

- CIABATTAS or BAGELS -

- 6oz* Welsh Sirloin Steak** | sautéed mushrooms | onion marmalade | dressed salad | fries (g, d, su) 16.6
- Smoked Salmon** | cream cheese | fries (g, d, f) 12.8
- (v) **Welsh Rarebit** | fries (g, d, m, su) 12.4
- Monmouthshire Air Dried Ham** | piccalilli | fries (g, d, su) 13.5

- A BIT ON THE SIDE -

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| Chunky Chips Skinny Fries | 4.5 | New Potatoes (d) | 4.5 |
| Caerphilly & Monmouthshire Ham Fries (d, g) | 5.5 | Herbed Mash (d) | 4.5 |
| Chard, Samphire & Capers (d, su) | 4.5 | Creamed Mustard Cabbage (d, m) | 4.5 |
| Roast Cauliflower Textures (d, s, su) | 4.5 | Dressed Leaf Salad | |
| Homemade Garlic Bread (d, g) | 5.5 | with welsh cheddar | 6.5 |
| | | with welsh cheddar & mushrooms | 7.5 |

* approximate uncooked weight

Allergen Key:

d-dairy; (g)-gluten/lupin; (s)-soya; (v)-vinegar; (c)-celery; (f)-fish; (cr)-crustacean/mollusc; (se)-sesame; (n)-peanut/nut/seed; (su)-sulphite; (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.