



- MARCH/APRIL 2019 LUNCH MENU -

Available Tuesday to Saturday 12pm-3pm

- NIBBLES -

(v) Pot of mixed olives (g, v)	3.0
(v) Fresh baked bread & mixed olives, extra virgin olive oil & balsamic dip (g, v, su)	5.0
(vo) Wild mushroom arancini, garlic aioli, roquette, fresh parmesan (g, d, e)	5.0
Tempura king prawn lollipops, homemade chilli jam (g, v, cr)	6.0
Smoked haddock & welsh rarebit croquettes, crispy capers, lemon emulsion (g, d, v)	5.0

- LIGHT LUNCH MENU -

(v) Homemade Soup of the Day , fresh baked bread (g, d)	6.0
(vo) Wild Mushroom Risotto , poached hen's egg, fresh parmesan (d, e)	12.50
Chicken Bolognese , penne pasta, fresh parmesan, basil oil (d)	11.0
Gammon Steak , pineapple, mango & chilli salsa, roasted cherry tomatoes, triple cooked chips (d)	12.50
Smoked Haddock , pomme purée, green beans, poached hen's egg, butter sauce (d, e)	13.50
6oz Welsh Rump Steak , creamed garlic mushrooms, cherry tomatoes, onion rings, hand-cut chips (g, d, e)	14.0
(vo) Gnocchi, Goat's Cheese & Roasted Squash , confit mushrooms, pinenuts, beurre noisette (d, n)	12.0

- HOT & COLD SANDWICHES -

T.L.C. Sandwich , tuna, fresh lettuce, cucumber, fresh seasonal salad, sea salted crisps (g, d, e)	10.0
B.L.T. Sandwich , bacon, fresh lettuce, tomato, fresh seasonal salad, sea salted crisps (g, d, e)	10.0
B.B.L.T. Sandwich , belly pork, bacon mayo, lettuce, tomato, fresh seasonal salad, sea salted crisps (g, d, e)	10.0
Club Sandwich , grilled chicken & welsh cheese, bacon mayo, fresh seasonal salad, sea salted crisps (g, d, e)	10.0
(v) Welsh Cheddar & Red Onion Sandwich , fresh seasonal salad, sea salted crisps (g, d)	7.0
Roast Welsh Beef & Horseradish , fresh seasonal salad, sea salted crisps (g, d, e)	7.0
Tiger Prawn & Marie Rose , fresh seasonal salad, sea salted crisps (g, d, e)	7.0

- DESSERTS -

Chocolate & Hazelnut Cheesecake , orange jelly, honeycomb ice cream (d, e, n)	6.0
White Chocolate Pannacotta , poached rhubarb, vanilla anglaise, peanut crunch, raspberry sorbet (d, n)	6.0
Banana & Peanut Crumble , toffee ripple ice cream, roasted pineapple, crème anglaise (g, d, n)	6.0
Homemade Sticky Toffee Pudding , award winning welsh vanilla ice cream (d)	6.0
Lemon Crème Brûlée , homemade shortbread (g, d, e)	6.0
Selection of Welsh Ice Creams & Sorbets , please ask your server for our current selection (d, e)	5.0
Finest Welsh Cheese Selection , homemade bara brith, artisan crackers, chutney, frozen grapes (g, d, su)	8.0

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; (su) - sulphites; (e) - egg; (m) - mustard



- MARCH/APRIL 2019 -
- SET LUNCH MENU -
Available Tuesday-Saturday 12:00pm-3:00pm

1 COURSE - £13

2 COURSES - £17

3 COURSES - £20

- TO START -

(vo) Potato & Parsley Velouté

Black pudding & welsh cheese toastie (g, d)

(vo) Wild Mushroom Arancini

Garlic aioli, roquette, fresh parmesan (g, d, e)

Smoked Haddock & Welsh Rarebit Croquettes

Crispy capers, lemon emulsion (g, d,)

(vo) Whipped Welsh Goat's Cheese

Fresh peas, asparagus, Carmarthenshire ham, shallot & mint pesto (d, n)

- MAIN COURSE -

Pan Fried Free Range Breast of Chicken

Asparagus, glazed carrot, pomme purée, tarragon jus (g, d)

4oz Grain Mustard & Herb Crusted Sirloin of Welsh Beef

Green beans, wild mushrooms, dauphinoise potatoes, red wine jus (g, d, su)

Roasted Cod

Broccoli, peas, chorizo, shallots & spinach, rosti potato (g, d)

(vo) Gnocchi, Goat's Cheese & Roasted Squash

Kale, pinenuts, chestnut mushrooms, fresh parmesan, roquette (g, d, n)

- DESSERTS -

White Chocolate Pannacotta

Poached rhubarb, vanilla anglaise, peanut crunch, raspberry sorbet (d, n)

Chocolate & Hazelnut Cheesecake

Orange jelly, honeycomb ice cream (d, e, n)

Lemon Crème Brûlée

Homemade shortbread (g, d, e)

Selection of Welsh Ice Creams & Sorbets

Please ask your server for our current selection (d)

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