

# - OCTOBER / NOVEMBER 2023 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 -

- Chorizo & Manchego Croquettes** (g, e, d) 8.0  
tomato & garlic aioli
- Sweet & Sticky Asian Style Belly Pork** (s, su) 8.2  
spring onions | chilli sauerkraut | coriander
- (v) **Charred Beets** (s, su, g) 8.3  
apple & miso purée | cider battered fennel
- Seared Squid** (cr, su) 8.5  
cannellini bean purée | pumpkin salsa | Monmouthshire air dried ham
- (v) **Mushroom & Caerphilly Risotto** (g, d) 7.7  
truffled confit shallots | crispy onions

## - MAIN COURSES -

- Southern Fried Chicken Burger** (g, d, e) 17.5  
burger sauce | deep fried gherkin | chilli cheese | fries
- Brecon Venison Cottage Pie** (d, su, c) 17.0  
beef dripping carrots | kale | baby leeks
- (v) **Roasted Butternut Squash Tagliatelle** (g, n) 18.0  
sage | toasted almonds | vegan parmesan
- Fish & Chips** (f, d, e, g) 17.0  
ale battered fillet of haddock | crushed peas | chunky chips | house tartar sauce | charred lemon
- (v) **Stuffed Mushroom Burger** (d, g, e) 16.5  
welsh cheddar | truffled mayo | rocket | beer pickled onions | fries
- Classic Bouillabaisse** (d, cr, f, e) 24.0  
salmon | cod | mussels | saffron potatoes | rouille | sea herbs

## - CIABATTAS -

- 6oz\* Welsh Sirloin Steak** | sautéed mushrooms | onion marmalade | dressed salad | fries (g, d, su) 15.8
- Classic Tuna Melt** | welsh cheddar | red onion | Dijon mustard mayo | dressed salad | fries (f, g, d, m) 14.0
- Sweet & Sticky Belly Pork** | chilli sauerkraut | dressed salad | fries (g, d, s, su) 13.0
- (v) **Roasted Squash & Rocket** | toasted seeds | chilli & sage yoghurt (g, d, n) 11.5

## - A BIT ON THE SIDE -

- |                                        |     |                                                   |     |                                           |     |
|----------------------------------------|-----|---------------------------------------------------|-----|-------------------------------------------|-----|
| <b>Chunky Chips</b>                    | 4.5 | <b>Crushed Potatoes</b> (d)                       | 5.0 |                                           |     |
| <b>Horseradish Mash</b> (d)            | 4.5 | <b>Skinny Fries</b> (g)                           | 4.5 |                                           |     |
| <b>Creamed Cabbage &amp; Leeks</b> (d) | 5.0 | <b>Roasted Cauliflower &amp; Caper Butter</b> (d) | 5.0 |                                           |     |
| <b>Dressed Leaf Salad</b>              | 4.5 | <b>Kale   Chard &amp; Toasted Hazelnuts</b> (d,n) | 5.0 |                                           |     |
| <b>Homemade Garlic Bread</b> (d, g)    | 5.5 | <i>with welsh cheddar</i>                         | 6.5 | <i>with welsh cheddar &amp; mushrooms</i> | 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.*