



To Start

Freshly Made Soup
with artisan bread & butter
£5.95

Chef's Homemade Rolled Ham Hock
Braised pulled ham with peas & fresh parsley, served with smooth piccalilli
£7.95

Selection of Cured Meats
*Salami, black forest smoked ham, chorizo, bresaola, served with olives,
parmesan cheese salad & artisan breads*
£8.95

Seared King Scallops
with buttered chorizo & cauliflower puree
£10.95

Duo of Salmon
Smoked salmon & gravlax dill cured salmon served with creamy horseradish & micro herbs
£8.95

Deep Fried Welsh Brie
Welsh brie coated in panko breadcrumbs served with chutney
£6.95



The Middle Bit

Belly of Pork

Slow roasted belly of pork, topped with grilled crispy crackling, dauphinoise potato, baby vegetables & Welsh cider jus

£16.95

Local Welsh Lamb

Sow braised shoulder of lamb, topped with a mushroom duxel, served with creamy mashed potato & mint jus

£18.95

Chef's Welsh Scotch Egg

Extra-large free range duck egg encased in mushroom & garlic duxel on a bed of fresh asparagus & toasted brioche for dipping

£10.95

Baked Aubergine

Stuffed with pepper, red onion cous cous & finished with melted Perl Las & roasted vine tomatoes

£10.95

Rare Breed Cowshill Farm Rib Eye Steak

Served with buttered wild mushrooms, on the vine cherry tomatoes & triple cooked chips

£22.95

Steak Sauces - £2.00

Green Peppercorn

Creamy Blue Perl Las

Fish of the Day

price subject to catch of the day

Prawn & Crayfish Tagliatelle

serve in a garlic & cream herb sauce

£14.95



To Finish

Espresso Crème Brûlée
with almond biscotti

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Lemon Scented Treacle Tart
with vanilla ice cream & fresh berries

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Eton Mess
with Chantilly cream & fresh berries

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Sticky Toffee Pudding
with sticky toffee sauce

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Orange & Cardamom Panna Cotta
With a raspberry coulis & orange zest

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Selection of Homemade Ice Cream

All £6.95



Selection of Welsh & Welsh Border Cheeses

*Served with homemade crisp breads (gluten free alternatives available),
Quince jelly & grapes*

Perl Las

known as 'blue pearl', strong but delicate, creamy with a lovely lingering blue over tones

Golden Cenarth

Soft rind organic cheese, washed in cider to produce a mild taste

Ragstone Goats Cheese

Smooth goats cheese from Hereford made with unpasteurised milk

Snowdonia Cheddar

Extra mature cheddar cheese with a sweet and strong creamy taste

Gorwydd Caerphilly

*Made with raw milk, a natural rind with deep flavour but is still fresh & clean tasting with
slight citrus notes*

Pant Mawr Oak Smoked Caws Cerwyn

Light & creamy, slightly crumbly texture balance wonderfully by a delicate oak smoked flavour

3 Cheeses £7.95 5 Cheeses £9.95

Port Recommendations

Warre's Port Finest Reserve 50ml £4.50

Warre's 'Late Bottled Vintage Port' 50ml £4.75