



FOOD MENU

À LA CARTE

STARTERS

Whipped goat's cheese (GF)

Honey roasted plums, crostini, crisp prosciutto ham, microgreens £9

Rarebit tart (V)(GF)

Welsh brie, cherry tomatoes, leeks, mustard seed emulsion, parsnip crisp £9

Roasted parsnip and apple velouté (VGA)(GFA)

Warm sourdough and Welsh butter £6

Ardennes pâtè (GFA)

Cumberland jelly, red onion chutney, crispy sourdough £8

Smoked haddock and salmon fishcakes (GFA)(DF)

Pea and mint puree, tartar sauce, sweet pickled onions £10

Sourdough sharing board (VGA)

Warm sourdough, Welsh butter, olives, olive oil, balsamic vinegar, and chive oil (GFA)(VGA) £12

Roasted squash (VG)(GF)(DF)

Pickled mushrooms, granola, caramelised white onion puree, and chive oil (VG) £8

MAINS

Pan-seared fillet of salmon (GF)

Lemon and dill crushed new potatoes, confit cherry tomatoes, roasted leeks and sweet lemon vinaigrette £28

Skin-on chicken breast (GFA)

Confit potato terrine, slow-braised carrots, sticky red cabbage, onion purée, jus (GF)(DFA) £25

Braised blade of beef (GFA)(DFA)

Rosemary fondant, honey roasted parsnips, charred shallot, squash purée, jus (GF) £26

Beer-battered fillet of cod (GFA)

Minted pea puree, triple-cooked chips, tartare sauce, lemon £18

Roasted butternut squash risotto (VG)(GF)

Pickled wild mushrooms, caper jam, crispy kale (VG)(GF) £20

Roasted Mediterranean vegetable campana tossed with penne pasta (GF) (VG) £18

10oz ribeye steak

Triple cooked chips, grilled garnish (GF) £32

8oz rump steak

Triple cooked chips, grilled garnish (GF) £27

SIDES

Peppercorn sauce (GF) £4

Triple cooked chips (GF) £4

Per Las & Port sauce (GF) £4

Garlic bread £4

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VGA – Vegan Available, DF – Dairy Free, DFA – Dairy Free Available

Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order

THE HOUSE MENU

2 Courses £28 / 3 Courses £32 (supplement +£5 for 8oz Rump)

TO START

Haddock and salmon fish cakes (GF)(DF)

Pea and mint purée, tartare sauce, sweet pickled onions

Roasted parsnip and apple velouté (VGA)(GFA)

Warm sourdough and Welsh butter

Ardennes pate

Red onion chutney and crispy sourdough (GFA)

Whipped goat's cheese

Honey-roasted plums, crostini

MAINS

Beer battered fillet of cod (GF)(GF)

Minted pea puree, triple-cooked chips, tartar sauce, lemon

Roasted butternut squash risotto (VG)

8oz rump steak, (GF)(DFA)

Triple-cooked chips, grilled garnish

Cae Mor Burger (VGA)

Red onion chutney, blue cheese, brioche bun, fries, coleslaw

Crispy chicken fillet burger

Brioche bun, sriracha mayo, fries, coleslaw

Fillet of sea bream (GF)(DF)

Roasted Mediterranean vegetables, campana caper jam, crispy kale

Skin-on chicken breast (GF)

Confit potato terrine, slow-braised carrots, onion purée, jus

DESSERT

Lemon posset (V)(GFA)

Almond granola and raspberry sorbet

Sticky toffee pudding (V)(GFA)

Butter caramel sauce and Parisella's ice cream

Dark chocolate brownie (VG)(GF)

With macerated cherries and coconut ice cream

Strawberry cheesecake

With chocolate soil and strawberry sorbet

Apple and plum crumble, crème anglaise (V)

Assorted Parisella's ice cream (VA)(GFA)

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SUNDAY LUNCH

2 Courses £26 / 3 Courses £30 (*Supplement +£5 for Rump*)

TO START

Roasted parsnip and apple velouté, warm sourdough and Welsh butter (VGA)(GFA) £6

Roasted squash (VG)

Pickled mushrooms, granola, caramelised white onion puree, and chive oil. £8

Ardens pâté

Red onion chutney, crispy sourdough £8

Haddock and salmon fish cakes (GF)(DF)

Pea and mint purée, tartare sauce, sweet pickled onions

MAINS

Pan-roasted chicken £18 (GFA)

Topside of beef £18 (GFA)

Belly pork £18 (GFA)

All are served with seasonal roasted vegetables, roast potatoes, Yorkshire puddings, sage stuffing, pan juice gravy, cauliflower cheese.

Beer battered fillet of cod (GF)(DF)

Minted pea purée, triple cooked chips, tartare sauce, lemon £18

Roasted' butternut squash risotto (VG)(GF)

Pickled wild mushrooms, campana caper jam, crispy kale £20

8oz rump steak (GF)

Triple cooked chips, grilled garnish £27

Cae Mor burger (VGA)

Red onion chutney, blue cheese, brioche bun, fries, coleslaw £18

Mixed meat roasted sharing board (GFA) £50

A bountiful feast of roast beef, pork, and chicken, completed by homemade mashed potatoes, roast potatoes, seasonal vegetables, Yorkshire puddings, sage stuffing, and cheddar and mozzarella cauliflower cheese.

CHILDRENS MENU

£10 for Main & Dessert

MAIN

Served with a choice of mash or chips and peas or beans

Fish fingers (GF)(DF) £8

Sausage and gravy (GF)(DF)(VGA) £8

3 oz burgers (VGA) £8

Cheese and tomato pizza £8

DESSERT

Strawberry cheesecake

Duo of ice cream (GF)(VGA)

Brownie with white chocolate sauce (VG)(GF)

Sticky toffee pudding caramel sauce (GF)

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