



## STARTERS

House Soup served with a Crusty Bread Roll & Welsh Butter (VGA)	£8
Smoked Salmon with Celeriac Remoulade, Lemon & Sourdough Croutons (GFA)	£8.50
Duck Bonbons tossed in a Hoisin Sauce served with Asian Slaw	£7.50
Smoked Haddock Fishcake served with Lemon Butter Dressing & Wilted Spinach (GFA)	£8.50
Pressed Ham Terrine served with Mustard Emulsion, Sourdough & Red Onion Chutney (GFA)	£8.50
Cauliflower Tempura with Sweet Chili & Rocket (VE)	£8.50
Sourdough Breadboard for two served with Olives, Balsamic Vinegar, Olive Oil, Hummus & Welsh Butter (VGA)	£12

## SANDWICHES

Served from 12PM-4PM and 10PM - 6AM (£5 supplement after 10PM)

All are served on white or granary bread with slaw and crisps (GFA)

Add Soup for	£4.50
Smoked Salmon & Cream Cheese	£10
Ham & Chutney	£10
Cheese & Pickle	£10
Egg & Watercress	£10
Beef & Horseradish	£10
Hummus & Sun-dried Tomato (VE)	£10

## MAINS

Rump of Lamb served with a Pea Puree, Rosemary Fondant Potato, Charred Carrot, Tenderstem Broccoli & a Red Wine Reduction (GFA)	£28
Breast of Chicken served with a King Oyster Mushroom, Celeriac Puree, Potato terrine, Asparagus & a White Wine Reduction (GFA)	£22
Sun-dried Tomato & Broccoli Penne Pasta with Basil Oil & Lemon Crumb (VG) (GFA)	£20
Cae Môr Fish & Chips served with Mushy Peas, Tartar Sauce, & a Slice of Lemon (GFA)	£18
Pan-fried Fillet of Sea Bass with a Chickpea & Chorizo Cassoulet & a Saffron Buttermilk Dressing	£24
Asparagus & Pea Risotto with Basil Oil & garnished with Pea Shoots (VGA)	£20

## ON THE GRILL

### STEAKS

All served with Triple-Cooked Chips, a Grilled Shallot, a Field Mushroom & Vine Cherry Tomatoes (GFA)

Add Peppercorn or Perl Las Sauce	£4
10oz Ribeye	£30
8oz Rump	£28
10oz Pork Cutlet	£25

### BURGERS

All served with Fries, Slaw, Baby Gem & Tomato on a Brioche Bun

Beef Burger served with Welsh Cheddar Cheese, Crispy Onions & Onion Marmalade	£18
Southern Fried Chicken Burger served with Siracha Mayo	£16
Vegan Chicken Burger served with Siracha Mayo (VE)	£16

## SIDES

Triple Cooked Chips (GFA) (VE)	£4
Fries (GFA) (VE)	£4
House Salad (GFA) (VE)	£4
Side of Vegetables (GF)(VGA)	£4
Garlic Bread	£4
Onion Rings (GFA)(VGA)	£4

## SALADS

Caesar Salad	£12
Greek Salad	£12
Add Chicken	£5

## DESSERTS

Eton Mess served with Chantilly Cream, Summer Berries & Raspberry Ripple Ice Cream (GF)	£8
Sticky Toffee Pudding served with Butterscotch & Vanilla Ice Cream (GFA)	£8
Trio of Welsh Cheese finished with Apple, Grapes, Crackers, Honey & Onion Marmalade	£12
Strawberry Cheesecake served with Fresh Strawberries, Caramelised White Chocolate, & Strawberry Sorbet	£8.50
Glazed Roasted Pineapple with Toasted Coconut Flakes, Vegan Vanilla Ice Cream, Mint & Rum sugar syrup (VE)	£7.50
Dark Chocolate Brownie served with White Chocolate Sauce & White Chocolate Ice Cream	£8.50
Parisellas Ice Cream Choose from:	
Strawberry, Chocolate, Vanilla, Raspberry Ripple or White Chocolate (GFA)(VGA)	£3 a scoop
Lemon & Almond Tart served with Toasted Almonds, Blueberry Gel, & Blueberry Sorbet (VE)(GFA)	£8

V – Vegetarian, GF – Gluten Free, GFA – Gluten Free Available, VE – Vegan, 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



# FOOD MENU