



STARTERS - £9 Each

- Confit Duck Bon Bons
With Asian salad, sweet chilli, hoisin glaze, and spring onions. (DFA)
- Smoked Salmon
With dill cream cheese, pickled cucumber, dill oil, and sourdough croutons.
- House Terrine (GFA)
With red onion marmalade, sourdough, rocket, and pickles.
- Roasted Courgettes (VGA)
With pine nuts, basil, crumbed goat’s cheese, crispy onions, and balsamic glaze.

Cae Mor Soup of the Day (VGA, GFA)
With sourdough and Welsh butter.

Beetroot Falafel (VGA)
With roast beets, hummus, olive oil, and pickled baby onions in a balsamic vinegar.

Sourdough Board (VGA)
With hummus, oil, balsamic, olives, and Welsh butter.

Cae Mor Fish Cakes (GFA, DF)
With pea purée, tartare sauce, lemon wedge, and pea shoots.

MAINS

- 8oz Rump Steak (GFA)(DFA)
With triple-cooked chips, grilled tomato, roast shallot and field mushroom. £26
- 10oz Ribeye Steak (GFA)(DFA)
With triple-cooked chips, grilled tomato, roast shallot and field mushroom. £28
- Add Peppercorn or Diane Sauce £4
- Courgette, Basil & Pea Risotto (GF)(VGA)(V)
Served with rocket and pine nuts. £19
- Southern Fried Chicken Burger
With slaw, tomato, little gem lettuce, Cajun mayo, fries, and a toasted bun. £18
- Cae Mor Beer-Battered Fish & Chips (GFA)(DFA)
With triple-cooked chips, tartare sauce, mushy peas, and fresh lemon. £18
- Rump of Lamb (GFA)
With green beans, crushed potato, braised carrot, and redcurrant jus. £25
- Beef Burger
With Cheddar, tomato, little gem lettuce, BBQ sauce, fries, house slaw, and a toasted bun. £18
- Breast of Chicken (GF)
With roast carrot, fondant potato, stem broccoli, and tarragon cream sauce. £22
- Vegan Buttermilk Quorn Burger (VE)
With vegan cheese, tomato, little gem lettuce, Cajun mayo, fries, slaw, and a toasted bun. £18
- Seared Fillet of Sea Bass (GF)(DFA)
With garden peas, courgette and basil risotto, rocket, and Parmesan salad. £25
- Caesar Salad
With little gem lettuce, croutons, Parmesan, crisp ham, and Caesar dressing. £13
- Add chicken. £6
- Smoked Salmon Salad
With new potatoes, olives, rocket, tomato, green beans, and olive oil. £19

MAIN MENU

SIDES - £5 Each

- Triple-Cooked Chips
(GF)(VE)
- Skinny Fries (GF)(VE)
- Mixed Vegetables (GF)(VGA)
- House Salad (GF)(VGA)
- Garlic Bread

DESSERT - £9 Each

- Sticky Toffee Pudding (GF)
Toffee sauce, and
honeycomb
- Caramel Brownie (VGN)(GF)
Served with black cherries
- Welsh Cheddar Cheese
With grapes, crackers,
chutney, and Welsh butter
- Set Coconut Mousse
Accompanied by mango gel
and pineapple salsa
- Parisella’s Ice Cream
Two scoops of your choice:
Vanilla, Strawberry or
Chocolate
- Summer Mess
Meringue with berries and
Chantilly cream



FOOD MENU