



FOR THE TABLE	Freshly baked homemade bread rolls Truffle oil butter	£4
	Antipasti olives Mixed olives in extra virgin olive oil	£5
	Deep fried whitebait Garlic mayonnaise	£5
	Homemade garlic bread Freshly baked barra gallega, homemade garlic butter	£5
	Halloumi fries Harissa & yoghurt dip	£6
STARTERS	Roasted tomato & basil soup Homemade basil pesto & crusty sourdough	£7.5
	Lamb sweetbreads Braised neck lamb sweetbreads, garden peas, pea shoots & lamb jus	£9.5
	Fritto Misto Di Mare (mixed seafood) Aioli & lemon wedge	£9
	Heritage tomato bruschetta Chimichurri, griddled Alex Gooch organic sourdough	£8
	Beef brisket ragout Braised brisket in a rich red wine & tomato sauce, pappardelle pasta, fresh parmesan	£8.5
	Crispy salmon fishcakes Spinach, hollandaise sauce	£9
MAINS	Slow cooked pork ribeye steak Chorizo, roasted red pepper, tomato & haricot beans cassoulet, wilted spinach	£20
	Slow cooked beef brisket Tender stem broccoli, truffle oil and parmesan triple cooked chips, red wine jus	£23
	Duo of lamb Pan fried rump, confit shoulder, Penpont farm organic French beans, creamed potatoes, red wine jus	£26
	Salmon Linguine Salmon & mixed seafood in a chilli, garlic & tomato sauce, linguine & fresh coriander	£23
	Beer battered fish & chips Chunky tartare sauce, crushed peas, triple cooked chips, charred lemon	£18
	Roasted beetroot wellington Buttered new season potatoes, tender stem broccoli, red wine jus	£16
	Chive & parmesan homemade gnocchi Roasted Provençal vegetables, feta crumb, basil pesto	£16
THE GRILL	8 oz Rump steak	£25
	8 oz Sirloin steak	£29
	Chicken breast scallopini Served with grilled tomato, mushroom, onion rings & triple cooked chips	£17
	Add a sauce +£4    peppercorn   Perl las   red wine	
SIDES - £4.5	Triple Cooked Chips   Beer battered onion rings   Penpont farm dressed salad leaves Steamed seasonal mixed greens   Penpont farm sauté French beans   Buttered New season potatoes	

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones.

## DESSERTS - £8.5

### Sticky toffee pudding

Butterscotch sauce, clotted cream ice cream

### Homemade chocolate brownie

Chocolate crumb, vanilla ice cream

### Choux pastry profiteroles

Chantilly cream filling, chocolate sauce topping

### Caramelised plum pavlova

Plum compote & freshly whipped vanilla cream

### Affogato £5.5

A scoop of ice cream topped with a shot of espresso

### Cheeseboard selection +£3.5

Perl las, Perl wen, Caerphilly, grapes, celery, quince jelly & crackers

### Ice cream selection – 3 scoops for £7.5

Strawberry & cream, vanilla, rum & raisins, raspberry ripple, clotted cream, chocolate

## TO FINISH

### Speciality Tea

£3.75

Jasmine pearls, Darjeeling earl grey, peppermint, chamomile

### Liqueur coffee

£9

‘Add your favourite tippie’, Penderyn whiskey, Merlyn Welsh cream, Tia Maria

### Port

£4

Taylor’s Tawny, Dows ruby, Cockburn’s Porto Blanco

### Dessert wine

£8.5

Hermanos Torrontés, Argentina, 2016, 100 ml

### House coffee

£3.5

### House coffee & homemade truffles

£5.5

## OUR SUPPLIERS

### F E RICHARDS OF CRICKHOWELL

Meat & Game

### Alex Jones – Abergavenny

Fruits & Vegetables

### Castell Howell – Llanelli

Welsh products specialist

### Celtic Coast Fish

Fish & shellfish

### Brecon Milk

Eggs & Dairy