



FOR THE TABLE

Freshly baked homemade bread rolls Lightly seeded homemade bread rolls, salted truffle butter	£4
Antipasti olives Mixed olives in extra virgin olive oil	£5
Deep fried whitebait Wild garlic mayonnaise	£5
Halloumi fries Harissa & yoghurt dip	£6

STARTERS

Roasted tomato & basil soup Homemade basil pesto & crusty sourdough	£7.5
Caprese salad Mozzarella, tomato, basil	£8
Beef brisket ragout Braised brisket in a rich red wine & tomato sauce, pappardelle pasta, fresh parmesan	£8.5
Caesar salad Romaine lettuce, anchovies, croutons, parmesan & Caesar dressing	£8
Crispy salmon fishcakes Spinach, hollandaise sauce	£9

MAINS

Slow cooked pork 'ribeye' steak Chorizo, roasted pepper, tomato & haricot beans cassoulet, wilted spinach.	£20
Crunchy buttermilk chicken Coleslaw, chive sour cream & julienne fries	£16
Duo of lamb Pan fried rump, confit shoulder, Penpont farm organic French beans, creamed potatoes, red wine jus	£26
Beer battered fish & chips Chunky tartare sauce, crushed peas, triple cooked chips, charred lemon	£18
Homemade chive & parmesan gnocchi Basil pesto cream sauce, fresh parmesan	£16
Seafood linguine Chilli, garlic & tomato sauce, fresh coriander	£17
Beef stroganoff Beef & mushroom in a rich brandy & sour cream sauce, pappardelle pasta, fresh parmesan	£15

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.



SANDWICHES	Served on white or brown bread; house coleslaw & dressed salad Cheese, onion & mayonnaise Egg, mayonnaise & cress Ham & tomato Smoked Salmon & Cucumber +£2	£7.95
OPEN SANDWICHES	Served on grilled Alex Gooch organic sourdough & Penpont farm salad Smoked salmon, sour cream & avocado £10.95 Chickpea hummus & roasted red pepper £9 Minute steak, caramelised onion & mustard mayonnaise £11 Croque Madame – Ham, mornay sauce, gruyere cheese & fried hens egg £10 Croque Monsieur – Ham, mornay sauce & gruyere cheese £9	
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 vanilla ice cream topped with a shoot of espresso Cheeseboard selection +£3.5 Perl las, Perl wen, Caerphilly, grapes, celery, quince jelly & crackers Homemade scones £6 2 Homemade scones, jam & clotted cream – please allow 20 minutes – baked to order product Ice cream selection – 3 scoops for £7.5 Vanilla, strawberry, salted caramel, raspberry ripple, clotted cream	
TO FINISH	Speciality Tea Jasmine pearls, Darjeeling Earl Grey, peppermint, chamomile House coffee House coffee & homemade truffles	£3.75 £3.5 £5.5
OUR SUPPLIERS	F E RICHARDS OF CRICKHOWELL Meat & Game Alex Jones – Abergavenny Fruits & Vegetables Castell Howell – Llanelli Welsh products specialist Brecon Milk Eggs & Dairy	

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