

Breads

Stout & onion sourdough, beef fat butter 4 *vgoa*
Garlic bread swirl 4 *v*



Nibbles

Candied peanuts, Halen Môn Salt 3 *gf, vg*
Gordal olives 3.5 *gf, vg*
Brown crab croquette, herb mayo 4
Mini pretzels & rarebit cheese 4
Pork crackling, caramelised apple 4 *dfa*
Fried Mozzarella stick, tomato chutney, mustard (for two) 9 *v*

Starters

Ham hock scotch egg, black pudding, wholegrain mayo 9 *df*
Onion Soup, wild garlic, pickled silver skins, focaccia 8 *v, gfa*
Smoked paprika hummus, tortilla chips, apricot jam 8 *vg, gf*
Buttermilk chicken thighs, hot sauce, wild garlic mayo 9.5 *dfa*
Scallops, pancetta, champagne butter 12 *gf*
Fried squid, seaweed, preserved lemon 9 *df*

Mains

All roast dinners are served with greens

Roast Sirloin 21
Roast potatoes, stwnsh, spiced red cabbage, Yorkshire pudding, wagyu fat gravy *gfa | dfa*
Roast Chicken 20
Roast potatoes, stwnsh, spiced red cabbage, wild garlic stuffing, wagyu fat gravy *gfa | dfa*
Welsh Lamb Rump 24
Roast potatoes, stwnsh, spiced red cabbage, wild garlic stuffing, wagyu fat gravy *gfa | dfa*
Fish & chips, crushed peas, tartar sauce, charred lemon 18 *dfa*
Cheese pie, mash, onion gravy, tenderstem 17 *v*
Whole grilled Plaice, caper butter sauce, tenderstem, potato 24 *gf*

Sides

3 for £12

Cauliflower cheese 4.5 *v* | Honey glazed carrots & hazelnut pesto 4.5 *v, dfa* |
Truffle mash 4.5 *v* | Fries 4 *gf, vg*

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request
(*gf*) = gluten free, (*gfa*) = gluten free available, (*df*) = dairy free, (*dfa*) = dairy free available, (*vg*) = vegan, (*v*) = vegetarian,
(*vgoa*) = vegan option available