BAR SNACKS

Gordal olives (ve) . . . 6.0

Rosemary focaccia (ve/v) . . . 6.0
tapenade, romesco, whipped butter

Welsh rarebit sourdough crumpet (v) . . . 6.5
fresh truffle, house chutney

Crispy whitebait . . . 7.0
dill aioli

Baked Camembert (v) . . . 8.5
cornichons, pickles, grilled sourdough

Chicken liver pâté . . . 10.5
estate plum chutney, crispy chicken skin, toasted sourdough, chervil butter

SANDWICHES choose white or granary sourdough or a floured white bap

Tempura broccoli and peppers (ve) . . . 9.5
house kimchi, rocket, aioli

Fish fingers . . . 11.0
tartare sauce, lettuce

Honey roast ham . . . 9.5
tomato, mustard mayo

Welsh cheddar cheese toastie (v) . . . 9.0
add ham, tomato or caramelised onion +1.5

Welsh rump steak . . . 12.5
caramelised onion, rocket, burnt onion mayo

SIDES

Coleslaw (ve) . . . 3.5

Mixed leaf salad . . . 5.0

Chunky chips or fries (ve) . . . 5.0

All our products are made in an environment where gluten and nuts are present. If you have any questions regarding allergens or dietary requirements, please speak to a member of our team. All our bread and bakery products are made in-house from scratch at our Bakery. All our ingredients are locally sourced wherever possible.

THE GLYNNE ARMS