

Early Bird Set Menu

1 Course & a Drink
...£16.45...

2 Course & a Drink
...£19.45...

3 Course & a Drink
...£22.45...

Drinks Included

Any soft drink, tea, cafetiere of coffee, 125ml house wine or half a draught larger/ ale/ cider (upgrade to a pint or medium wine for £2.50)

STARTERS

Soup of the day (GFO) (V)

Homemade soup of the day served with white bloomer bread.

Per Las Mushrooms (V)

Caws Cenarth Organic Welsh stilton cheese and creamy garlic mushrooms. served on toasted sourdough bread.

Pate on Toast (GFO)

Welsh Chicken Liver, brandy and herb pate served with toasted sourdough and butter

Goats Cheese Crostini (V)

Welsh goats cheese, topped with caramelised onions, served on a toasted sourdough crostini

Whitebait

Crispy fried whitebait served with a garlic mayo dip

Chicken Gyoza Dumplings

Served with sweet chilli sauce

Cheese and Onion Garlic Bread (V)

Topped with Welsh cheddar cheese and caramelised onions

MAINS

Scampi

Served with fries, garden peas and tartar sauce

Fish and Chips

Freshly prepared cod in our homemade beer batter, served with triple cooked chips and mushy peas

Classic Lasagne

Served with a mixed leaf salad.
Add garlic bread for £1.95

Sausage and Mash

Trio of Welsh sausages served on a bed of cream mash, peas and rich gravy

Gammon Steak

Served with fries and garden peas and your choice of either a fried egg or pineapple

Hunters Chicken (GFO)

Chicken breast wrapped in bacon served in a BBQ sauce and topped with Welsh cheese. Served with fries and peas

Steak & Irish Stout Pie

Classic Steak Pie served with creamy mashed potato seasonal vegetables and a jug of rich gravy.

Wildings Wagyu Burger (Gluten free option available) Prime Wagyu beef grilled and topped with melted Welsh Black Bomber Cheddar, served on a soft toasted brioche bun, on top of a bed of lettuce, tomato and our home-made Wildings burger sauce. Add Bacon £1.95

Chicken Caesar Salad (GFO)

A classic Caesar salad with lettuce, croutons, crispy bacon, grilled chicken breast and Parmesan cheese all tossed in a creamy Caesar dressing

Tuna Nicoise Salad (GF)

A classic Nicoise salad with mixed lettuce, new potatoes, boiled egg, tomato, red onion, olives and peppers all topped with tuna and an olive oil/balsamic dressing.

Vegetable Penang Curry (VG)

A fiery aromatic coconut sauce with cauliflower, green beans, mange tout and red peppers. Served with basmati rice and mini naan breads
Add grilled chicken £2.50

Mediterranean Vegetable Tart (VG)

A herb pastry filled with slow roasted tomatoes, courgettes, peppers and red onions. Finished with a basil and pumpkin seed crust. Served with new potatoes and a side salad

Macaroni and Cheese

Classic macaroni cooked in a creamy cheese bechamel sauce
Add BBQ pulled pork £3.99

Veggie Burger (Vegan and gluten free option available) Our luxury vegetable burger made with lentils, carrots, onions and spring onions with a garlic, cumin and coriander spice mix topped with Welsh Cheddar, served on a soft toasted brioche bun

DESSERTS

Dairy Ice Cream & Sorbet (VGO) (GFO)

2 scoops- vanilla chocolate, strawberry, salted caramel, raspberry pavlova, honeycomb, seasonal sorbet

Sticky Toffee Pudding (V)

Homemade sticky toffee, served with your choice of ice cream, cream or custard

Caramel Apple Pie (V) (GF)

Served with your choice of ice cream, cream or custard

Tiramisu (V)

Served with ice cream or cream

Chocolate Brownie (V)

Served warm with vanilla ice cream

If you have any food allergies or sensitivity please speak to one of our servers before ordering your meal. All prices are inclusive of VAT. 10% service charge will be added to all tables as standard.