

EVENING MENU

STARTERS

BREAD & OLIVES - £6 (VE) (GFO)

SERVED WITH BALSAMIC & OLIVE OIL FOR DIPPING

SOUP OF THE DAY - £7 (V)(VE)(GFO)

*CHEF'S FRESHLY PREPARED SOUP OF THE DAY, WARM
CIABATTA BREAD AND WELSH SALTED BUTTER.*

HALLOUMI FRIES - £8 (GF)

SWEET CHILI DIPPING SAUCE

CREAMY GARLIC MUSHROOMS - £8 (GFO)

SERVED OVER TOASTED SOURDOUGH

**SESAME & HONEY GLASED GOATS CHEESE
SALAD (V, GF) - £9**

SMOKED DUCK BREAST SALAD - £11 (GFO)

SERVED OVER TOASTED SOURDOUGH

SIDES

PEPPERCORN SAUCE **£3**

DIANE SAUCE **£3**

GARLIC BUTTER **£3**

MIXED SALAD **£3.50**

SKIN ON FRIES **£4**

SWEET POTATO FRIES **£5**

GARLIC BREAD **£4**

CHEESY GARLIC BREAD **£4.50**

MAIN COURSE

CHICKEN KIEV £21

BUTTERED NEW POTATO, SEASONAL GREENS

SEA BASS £24 (GF)

SAMPHIRE, COUSCOUS, SHELLFISH LEMON BUTTER SAUCE,
SEASONAL GREENS

THE PEG CHEESEBURGER £19 (GFO)

CHEESE, FRIES, HOMEMADE SLAW

TOMATO & PASTA NAPOLI, £18 (VEV)

MIXED HERBS, NUTRITIONAL YEAST (V, VG, DF)

8OZ SIRLOIN STEAK £28 (GF)

TOMATO, MUSHROOM, FRIES

UPGRADE TO SWEET POTATO FRIES FOR £1

STILTON & LEEK MACARONI CHEESE £19 (V)

TOPPED WITH TOASTED POLENTA & SESAME

ADD CHICKEN £4

VEGAN BUTTERNUT SQUASH MAC & CHEESE £19 (VEV)

VEGAN OPTIMUM NUTRITION SALAD £18 (VEV)

TOPPED WITH TOASTED POLENTA & SESAME

DESSERTS

CHEESECAKE OF THE DAY £8.50

ETON MESS (GF)(VEGO) £8.50

CHOCOLATE FUDGE CAKE £8.50

TRIO OF ICECREAM £8.00

ALL SERVED WITH YOUR CHOICE OF -

ICE CREAM, FRESH CREAM

TRIO OF WELSH CHEESE CRACKERS, GRAPES, CHUTNEY £12

PRICES SUBJECT TO 10% DISCRETIONARY SERVICE CHARGE

ALLERGENS - V - VEGETARIAN, VE - VEGAN, VO - VEGETARIAN OPTION AVAILABLE, VEO - VEGAN OPTION AVAILABLE, GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION AVAILABLE. PLEASE MAKE SERVER AWARE OF ALLERGIES AND REQUIREMENTS. FURTHER ALLERGENS CATERED FOR ON REQUEST