

HUMBLED

FLATBREADS

Ox cheek 15

Overnight ox cheek & tomato ragu, extra mature cheddar, beef dripping, gherkins & pickled red onions, rocket

Lamb kofta 14

Hand rolled spiced Lamb kofta, whipped feta, harissa oil, pickled red cabbage, cucumber, salsa verde

Buratta (v) 13.5

Pugliese burrata, roast vine cherry tomatoes, salsa verde, rocket, Parmesan

Wild mushroom & stilton (v) 13

Sauteed wild mushrooms, creamed stilton, roast garlic, rocket

Mussels 15

Steamed mussel meat, roast garlic, chilli & leek butter, chives

Pork & Nduja ragu 14

Pork, tomato & Calabrian Nduja ragu, marinated fennel, Parmesan

Chicken Caesar 13.5

Slow cooked chicken thigh, baby gem, Parmesan, Caesar sauce, pickled anchovy

BURGER

Welsh double cheese burger 13.5

Two Welsh beef pattys, American cheese, house sauce, gherkins, crisp lettuce, toasted brioche bun

EXTRAS

Skin on fries (v)(gf) 4

Seasoned skin on fries

Fried buffalo chicken 6

Fried boneless chicken thigh, buffalo glaze, blue cheese sauce, baby gem

Cucumber & Chilli salad (v)(gf) 5

Cucumber, crispy chilli, marinated fennel & dill salad, sesame oil

Cauliflower croquette (v) 3

Caramelised cauliflower cheese croquette, Marmite mayonnaise, Parmesan

Fried miso & sesame chicken 6

Fried boneless chicken thigh, Miso, honey & sesame, yoghurt, baby gem

Fried corn ribs (v)(gf) 5

Fried corn on the cob ribs, house seasoning

Kimchi slaw (v)(gf) 4

Shredded white & red cabbage, kimchi, mayonnaise

BIG DIPS

Smoky houmous & curry oil (v)(gf) 4.5

Houmous, smoked salt, curry oil, crispy chick peas

Crispy chilli & garlic yoghurt (v)(gf) 3.5

Hung yoghurt, crispy chilli, roast garlic, parsley

Our Wild farmed 00 flour dough is hand rolled & proved for 72 hours, baked at 400c
We use rice flour for gluten free guests

Please let us know if you have any dietary requirements or allergies, due to the nature of the kitchen we cannot guarantee any of our dishes are not allergy free.

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CHILDRENS MENU

MINI FLAT BREADS

MARGHERITA (V)

San Marzano tomato sauce, mozzarella, skin on fries

PEPPERONI

San Marzano tomato sauce, mozzarella, pepperoni, skin on fries

CHICKEN GOUJONS

Crispy chicken goujons, skin on fries

MINI CHEESEBURGER & FRIES

Welsh beef patty, American cheese, brioche bun, skin on fries

ICE CREAM (V)

Welsh vanilla ice cream, biscoff, biscoff sauce

Welsh vanilla ice cream. nutella, chocolate crumb

MEAL DEAL

MAIN COURSE + ICE CREAM

£9.50

This menu is specifically designed for children under 10 years of age

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DESSERTS

Chocolate ganache, peanut butter caramel, meringue (v)(gf)

8

Salted caramel panna cotta, sweet popcorn (gf)

7.5

Orange, almond & polenta cake, whipped amaretto cream (gf)(v)

7

Fablas Ice cream

Custard cream

Salted caramel

2.5 per scoop

COFFEE

Espresso 2

Double espresso 3

Americano 2.50

Latte 3.50

Cappuccino 3.50

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FATHERS DAY

STARTERS

- Chicken liver parfait, apple & chilli relish, pickles, toast
- Cured salmon, marinated beetroot, dill yoghurt, croutons
- Lamb koftas, mint yoghurt, cucumber, feta, crispy chilli
- Fried boneless chicken thigh, buffalo glaze, blue cheese sauce, baby gem
- Caramalised cauliflower croquettes, marmite mayonnaise, parmesan (v)

MAIN COURSE

- Roast Topside of Beef
- Slow cooked Lamb breast
- 12 hour Pork belly
- Wild mushroom & sunflower seed roast (v)

Served with;

Fat roast potatoes, crispy parsnip, buttered summer cabbage, baked carrot, creamed mashed potato, Yorkshire pudding & Mothers gravy

2 Courses

£28.50

EXTRAS

- Cauliflower & mature cheddar gratin 5
- Pig in blanket 2.5
- Extra Mothers gravy 2
- Carrot & swede mash 4

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FATHERS DAY CHILDRENS MENU

CHOOSE FROM

MINI ROAST

Topside of beef - Roast chicken - Mushroom & sunflower

Fat roast potatoes, braised Summer cabbage, baked carrot, creamed mashed potato, Yorkshire pudding, Mothers gravy

CHICKEN GOUJONS

Crispy chicken goujons, french fries, peas

DESSERT

BISCOFF

Vanilla ice-cream, Biscoff sauce, Biscoff

NUTELLA

Vanilla ice-cream, Nutella, chocolate crumb

2 Courses

£12.50

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