

Evening menu

Mixed olives £5.50
Milk bread roll, tarragon butter, olive oil £5.50
Garlic bread £4.50 (Add cheese +£ 1.45)

Small plates

Loaded nachos £8.50
Crème fraiche, avocado, cheese, salsa, jalapeno

Smoked haddock fish cake £9.95
Welsh rarebit sauce, pickled shallots, Welsh cheddar

Chicken liver parfait. £9.25
Guinness butter, red onion chutney, milk bread roll

Scottish scallops £11.50 (GF)
Minted peas puree, smoked pancetta, burn butter

24 hours glazed pork belly £10.50 (GFO)
Black pudding, burnt apple puree, puffed skin, charcuterie sauce

Butternut squash velouté £9.95 (GFO) (V)
Toasted pumpkin seeds, smoked oil, feta cheese, black truffle
(Served with bread & butter)

Larges plates

Pan fried halibut filet £26.95 (GFO)
Butternut squash, gnocchi, girolles, kale, caviar butter sauce

Local honey glazed gammon £20.50
Egg, french fries, pineapple, pork croquette, apple & cider jus

Seafood risotto £26.95 (GF)
Tiger prawn, mussels, squid, crayfish, parmesan, bisque

Parisian style steak frites £29.50 (GFO)
10 oz sirloin steak, bearnaise sauce, french fries, fresh salad
(Add 3 tiger prawn to make it surf & turf) +£4.50

Beer battered cod & chips £20.95
French fries, mushy peas, tartare sauce, lemon

Welsh lamb rump £27.95 (GFO)
Black garlic, pomme anna, heritage carrots, spring onion, jus

Potato gnocchi £23.95 (V)
Black truffle, wild mushrooms, parmesan, sage



(N) = Nuts (V) = Vegetarian (VG) = Vegan (GF) = Gluten free (GFO) = Gluten free option

Please notify us at the time of ordering if you have any food allergies, intolerances, or other dietary requirements