

Starters

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Homemade soup of the day (V)(VG) Served with fresh sourdough and multi seeded bread.	<i>5.</i> 95
Piri Piri prawns (HOT) With a side of homemade garlic bread.	6.95
Prawn Cocktail On a bed of salad, with a homemade marie rose sauce & a side of bread.	6.95
6 Butterfly king prawns served with a mixed salad and wasabi mayo.	7.50
Sweet chilli halloumi salad (V) Grilled halloumi, sweet chilli & green salad.	<i>5.95</i>
Pate of the day accompanied with salad, warm toast and Welsh chutney.	6.95
Antipasto selection of cured meats with olives, salad and feta cheese.	<i>7.50</i>
Mezze (v) Guacamole, humous, mixed olives, feta cheese & served with bread.	<i>7</i> .50
Jerk Chicken Accompanied with a mixed salad and a bbq dip.	6.95
<u>Mains</u>	
10oz Ribeye Steak Served with grilled mushrooms, tomato, peppercorn sauce, rustic fries and a side salad.	25.50**
Hungarian Goulash Slow cooked Welsh Beef in a smoked paprika sauce with fresh beetroot, sweet potato and rustic tomatoes, served with wild rice, pita bread and sour cream.	17.95
Beef Burger Served with cheese, salad, rustic fries and a choice of a sweet chilli or BBQ dip.	12.95
Minted Lamb Burger Served with salad, rustic fries and a sweet chilli dip.	12.95
Slow Cooked Rump of Welsh lamb Served on a bed of cheesy mash potatoes, seasonal vegetables & a deep jus.	18.50
Homemade Minted Lamb Pie Served with a choice of rustic fries / mashed potatoes and peas / vegetables.	14.95
Tandoori Chicken Dry cooked on a bed of wild rice, topped with seared onions, apricot jam & yoghurt dip.	16.95
Beer Battered Cod Served with rustic fries, salad, tartar sauce and a choice of Mushy or Garden Peas.	14.95
Smoked Haddock Fishcake With an applewood cheddar centre, served with green salad, rustic fries and garlic mayo.	12.95
Slow Baked Oriental Fillet of Salmon On a bed of sweet chilli, ginger, coconut and noodle stir fry.	15.95
Hot Smoked Salmon Salad Served on a bed of mixed salad and warm new potatoes.	18.50
Herb Crusted Hake with lemon butter, tomatoes and seared aubergine.	16.95
Sri Lankan Vegetable Curry (V)(VG) <i>Mild spiced curry with a hint of coconut, enrobed in fresh vegetables served with wild rice.</i>	14.95
Vegan Burger (V)(VG) Served with rustic fries, side salad & sweet chilli dip.	10.95



Desserts

Crème Brûlée with a homemade shortbread.	6.95
Hot Sticky Toffee Pudding (V) with your choice of fresh cream, ice cream or vanilla custard.	6.95
Affogato (V) 1 scoop of vanilla ice cream served with a shot of hot espresso.	4.95
Cheesecake of the day With fresh cream or ice cream	6.95
Chocolate and Orange cake (VG) Served with vegan ice cream	6.95
3 Scoops of Welsh Maid Ice Cream (V)	<i>5.50</i>
Chefs Cheeseboard (V) Welsh cheddar, blue and brie, a selection of crackers, celery, grapes & a Welsh tomato chutney.	8.95**
Port Why not accompany your cheese with a 50ml glass of our Quinta do Infantado 10-year-old Towny Port	4.00

**For guests on our dinner bed and breakfast package, a supplement charge applies -

Starters £2.00

Mains £4.00

Desserts £2.00

Allergies and Intolerances

Before you order, please speak to one of our staff if you would like to know any of our ingredients. All dishes are cooked in an environment containing gluten & nuts, while every effort is made to avoid such, we cannot guarantee all dishes to be 100% allergen free. (V) – Suitable for Vegetarians (VG) -Suitable for vegans.