

Chef's Specials Sample Menu

Starters / I Ddechrau

Pan seared scallops

Root vegetable cake, creamy kale, white wine & cream sauce [C]

£12.95

Cockles & laverbread

Toasted ciabatta, streaky bacon, creamy lemon sauce [C][3]

£10.50

Traditional prawn cocktail

[C][5]

£9.95

Venison cake

Celeriac puree, sauté mushrooms & red wine jus [1]

£8.50

Main Course / Prif Gyrsiau

Herb crusted salmon

Kale, honey roast carrots, dauphinoise potatoes, lobster & tomato cream sauce [C]

£23.95

Roast Gressingham duck breast

Braised red cabbage, pancetta, dauphinoise potatoes, poached pear, buttered green vegetables, Grand Marnier & orange sauce [C]

£25.95

Slow cooked Welsh lamb

Welsh rarebit, Parma ham, braised red cabbage, dauphinoise potatoes, buttered green vegetables, minted gravy [C]

£26.50

Welsh lamb burger

Welsh cheese rarebit, bacon medallion, cucumber relish, brioche bun, mint yogurt sauce, coleslaw, onion rings, house cut chips [C][3]

£18.95

Vegetarian ragu lasagne

Garlic bread, dressed leaves, house cut chips [V][2]

£18.50

Seasonal wrap

Served with coleslaw, crisps or house cut chips. [C]

Please see a member of the team for today's options.

£12.50

BBQ and apple pulled pork jacket potato

Brie, baby gem, cranberry sauce [C][1]

£12.50

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

[C] – Suitable for coeliacs with adjustments [V] – Suitable for vegetarians with adjustments [VG] – Suitable for vegans with adjustments

If you require further information regarding the list of allergens, a separate menu is available.

All items are prepared with care on the premises where allergens are also used.