Evening

Nibbles

SOURDOUGH BREAD 6
Whipped House Butter
G, M

TRUFFLE ARANCINI 8.50
Garlic Aioli, Parmesan
M, G

KALAMATA OLIVES 5.50

Starters

BEETROOT CURED SALMON 13.50
Pickled Cucumber, Celeriac Remoulade,
Dill Creme Fraiche
F, M, CE

WILD MUSHROOM PARFAIT 11.50
Black Garlic Emulsion, Pickled Shimeji Mushrooms,
Balsamic Gel, Toasted Brioche, Green Up Herbs
E, M, G, SO, SU

SLOW BRAISED SHORT RIB CROQUETTE 11
Gochujang Mayo, Asian Slaw, Sesame, Coriander
S, E, SO, M, G

BURRATA 12.50
Compressed Heritage Tomato, Micro Basil,
Aged Balsamic Gel, Puffed Wild Rice
M, SU

PAN SEARED SCALLOPS 15
Charred Peach, Sweetcorn Puree, Nduja Crumb,
Charred Sweetcorn, Chive
MO, MG

Mains

BBQ WELSH LAMB RUMP 27
Potato Terrine, Pea Puree, Pea & Asparagus Fricassee
Roasted Baby Onions, Whipped Goats Curd
M, SU

BBQ PORK TENDERLOIN 28
Sticky Pig Cheek, Potato Terrine, Sweet Potato Puree,
Buttered Spring Onions, Charred Peach,
Aero Crackling, Mead Jus, Chive
M, SU

WILD SALMON 24
Chargrilled Courgette, Miso Caramel, Saffron Confit Potato,
Miso Butter Sauce, Lemon Gel, Green Up Herbs
F, SU, M, SO

BEER BATTERED COD 20
Triple Cooked Chips, Crushed Peas,
Chip Shop Curry Ketchup, Tartare Sauce
F, E, M, SU, G

BUTTERNUT SQUASH & SAGE RISOTTO 20
Aged Parmesan, Crispy Sage, Toasted Pine Nuts,
Puffed Wild Rice, Chive Oil
M, N

GRILLED 14OZ GAMMON STEAK 20
Triple Cooked Chips, Pineapple,
Edkins Farm Free Range Egg
E

TŶ GLYN BEEF BURGER 19
Glazed Brioche Bun, Burger Sauce, Tomato,
Cheddar Cheese, Baby Gem, Pickle, Skinny Fries
E, M, G, MU

CHICKEN SUPREME 25
Curried Potato Fondant, Confit Leg Croquette,
Smoked Aubergine Puree, Braised Cauliflower,
Golden Raisin, Coriander, Vadauvan Sauce
M, G, SU

Steaks

All steaks are house-glazed and dry-aged for a minimum of 28 days & cooked over fire.

CHOOSE YOUR CUT:
7oz FILLET STEAK 35.50 *SO*
10oz SIRLOIN STEAK 32 *SO*
Seasoned Fries, Cherry Vine Tomatoes,
Portobello Mushroom & a Sauce of your choice

CHOOSE YOUR SAUCE:
Bearnaise *E, M*
Classic Peppercorn *SU, M*
Café De Paris Butter *F, M, SU*
Red Wine *SU*
Chimichurri

Sides

Leek & Spinach Gratin 5.50 *M, G, SU*
Buttered Seasonal Greens 5.50 *M*
New Potatoes, Garlic & Herb Butter 5.50 *M*
Garden Salad 4.50 *M*

Seasoned Fries 5
Truffled Mayo Fries, Chive 6 *E*
Triple Cooked Chips 6
Beer Battered Onion Rings 6 *SU, G*

Please let a member of staff know if you have any allergies or dietary restrictions
CE - Celery / CR - Crustaceans / F - Fish / M - Dairy / Mu - Mustard / G - Gluten / E - Eggs / LU - Lupin
MO - Molluscs / N - Nuts / SO - Soya / SU - Sulphites / P - Peanuts / S - Sesame

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