



Main Menu

Dairy Free

Snacks

FIRE ROASTED PADRON PEPPERS 6

Maldon Sea Salt

HOUSE BREAD 6

Welsh Rapeseed Oil & Balsamic Vinegar

TEMPURA BATTERED KING PRAWNS 10

Sweet Chilli Jam, Coriander

KALAMATA OLIVES 5.50

Starters

HOMEMADE SOUP 9

Served with Sourdough

HAM HOCK & SMOKED CHICKEN TERRINE 11

Fig Chutney, Pickles, Sourdough, Salad

Mains

SLOW COOKED BEEF FEATHERBLADE 25

Sauté New Potatoes, Roscoff Onion, Tenderstem, Red Wine Jus

CONFIT DUCK LEG 24

Cavolo Nero, New Potatoes, Plum Ketchup, Five Spice Jus

PAN FRIED HAKE 35

Pickled Clams, Samphire, Lobster Bisque, Chive Oil

RISOTTO 20

Jerusalem Artichoke, Wild Mushroom, Balsamic Roasted Baby Onions, Crispy Artichoke

ROAST CHICKEN BREAST 23

New Potatoes, Charred Sweetcorn, Crispy Kale, Madeira Jus

GRILLED 14OZ GAMMON STEAK 20

Triple-Cooked Chips, Edkins Farm Free-Range Egg, Pineapple Pickle

BEER BATTERED COD 19

Triple-Cooked Chips, Tartare Sauce, Garden Peas, Lemon

TY GLYN BEEF BURGER 19

Gluten Free Bun, Tomato Relish, Baby Gem, Pickle, Skinny Fries

Steaks

All steaks are dry aged for a minimum of 28 days & cooked over fire. Our steaks are served with seasoned fries, cherry vine tomatoes, portobello mushroom, House glaze & a choice of sauce.

Choose your cut:

7oz FILLET STEAK 35.50 | 10oz SIRLOIN STEAK 32

Choose your sauce:

CLASSIC PEPPERCORN | RED WINE JUS

Sides

TRIPLE COOKED CHIPS, SEA SALT 6

SEASONED FRIES 5

BLAENCAMEL NEW POTATOES 5.50

SEASONAL GREENS 5.50

GARDEN SALAD 4.50

Please let a member of staff know if you have any allergies or dietary restrictions.