

## Served daily between 5pm-9pm

# Snacks

FIRE ROASTED PADRON PEPPERS 6 Maldon sea salt

HOUSE BREAD & WHIPPED BUTTER 6

TEMPURA BATTERED KING PRAWNS 9

Garlic aioli, lemon

KALAMATA OLIVES 5.50

## Starters

WHITE ONION SOUP 10
Welsh rarebit croquette,
pickled red onion

**BRAISED BEEF CROQUETTE 12** 

Asian slaw, pickled red chillies, coriander

HAM HOCK TERRINE 11
Piccalilli, toasted sourdough

SALT COD BRANDADE 12 Brown butter croutons, pickled radish, frisee salad

## Mains

SLOW COOKED BEEF FEATHER BLADE 26

Roasted roscoff onion, potato fondant, tenderstem broccoli, red wine jus

CRISPY CAULIFLOWER STEAK 20

Romesco sauce, cauliflower puree, charred baby leeks, hazelnut dressing

**ROAST PORK BELLY 26** 

Shoulder & black pudding bon bon, apple puree, savoy cabbage, baby carrots, mustard sauce

BBQ LAMB RUMP 27

Wild garlic, pea, bacon & new potato fricassee, salsa verde, lamb sauce

PAN-ROASTED HAKE 24

Celeriac, potato & mussel chowder, samphire

BEER BATTERED COD FILLET 18

Triple-cooked chips, crushed peas, chip shop curry ketchup, tartare sauce

GRILLED 140Z GAMMON STEAK 20

Triple-cooked chips, Edkins Farm free-range eggs & pineapple pickle

CELTIC PRIDE BEEF BURGER 19

Glazed brioche bun, tomato relish, Hafod Cheddar, baby gem, pickle, skinny fries

SPICED LENTIL BURGER 18

Glazed brioche bun, tomato relish, Hafod Cheddar, baby gem, pickle, skinny fries

GRILLED CHICKEN CAESAR SALAD 17

Romaine lettuce, anchovies, parmesan, croutons, caesar dressing

# 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 & a sauce of your choice.

#### Choose your cut:

7oz FILLET STEAK 35.50 I 10oz SIRLOIN STEAK 32 I 8oz RIBEYE STEAK 30

#### Choose your sauce:

BEARNAISE I CLASSIC PEPPERCORN I CAFÉ DE PARIS BUTTER I RED WINE I BLUE CHEESE

# Sides

TRUFFLE & PARMESAN FRIES 6.50

SEASONED FRIES 5

**BUTTERED SEASONAL GREENS 5.50** 

GARDEN SALAD 4.50

TRIPLE COOKED CHIPS WITH SEA SALT 6

LEEK GRATIN, HERB CRUST 6

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