

Monday, 13 February 2017



**Before ordering please speak to a member of staff if you have a food allergy or intolerance**

**Starters:**

(V, GF**) Creamy Tomato Soup, Basil Oil, Garlic & Herb Crouton	6.00
(V, GF**) Baked Goats Cheese on Crouton, Braised Leeks, Chicory, Balsamic Dressing	6.00
(GF**) Ham Hock, Parsley & Wholegrain Mustard Terrine, Homemade Piccalilli, Toasted Brioche	6.50
(V) Crispy Vegetable Spring Roll, Honey & Mustard Dressed Salad, Sweet Chilli Jam	5.50
(GF) Luxury Crayfish Tail & Prawn Cocktail, Dill & Lemon Crème Fraiche, Baby Gem	6.50
(GF) Black Mountain Smoked Salmon, Spiced Vodka & Tomato Dressing, House Dressed Salad	7.00

**Mains:**

(GF) Oven Baked Chicken Breast, Classic Bubble & Squeak, Sautéed Leeks & Red Wine Jus	16.00
(GF) Confit Lamb Shoulder, Mash Potatoes, Roasted Root Vegetables, Rosemary & Garlic Jus	16.50
(GF) Pan Seared Hake Fillet, Sautéed New Potatoes, Steamed Spinach & Kale, Capers & Dill Butter	17.00
Local Beer Battered Cod Fillet, Triple Cooked Chips, Smashed Peas, Tartare Sauce	11.00
Mixed Fish Pie, Cheesy Mash Topping, Steamed Greens & Buttered New Potatoes	11.50
(V) Moroccan Vegetable Tagine, Aromatic Cous Cous, Flat Bread, Mint Crème Fraiche	11.00

**From the Grill:**

(GF) Rump Steak 225g	16.00
(GF) Sirloin Steak 225g	18.00
All Beef Steaks include: Garlic Flat Mushroom, Onion Rings, Balsamic Tomato & Hand Cut Chips	
Choice of Sauces – Brandy & Peppercorn, Red Wine Jus	2.00
(GF) 10oz Gammon Steak, Hand Cut Chips, Fried Free-Range Egg & Balsamic Tomato	11.00
Steak Burger, Pickle Cucumber, Coleslaw, Triple Cooked Chips	11.00
Melted Cheese	1.00
Bacon Rashers	1.00

**Side Orders All@ 2.50**

Triple Cooked Chips	Buttered New Potatoes
Roasted Root Vegetables	Battered Onion Rings
Primrose Farm Salad Leaves	

**Sandwich selection** (White or Wholemeal bread) - Include Tortilla Chips, Salad Garnish & Coleslaw

(V) (GF**) Cheddar Cheese with Red Onion, Mayonnaise, Tomato	6.00
(V)(GF**) Hummus with Tomato, Cucumber, Lettuce & Feta Cheese	5.50
(GF**) Roast Beef with Horseradish & Rocket	6.50
(GF**) Honey Glazed Ham with Wholegrain Mustard & Tomato	6.00

**Hot Sandwiches** - (Add portion of Hand Cut Chips for 2.00 extra)

12 hr Slow Roast Pulled Pork Sandwich, Burger Bun, BBQ Coleslaw, Cucumber Pickle, Onion Rings	9.00
(V) Mature Cheddar & Real Ale Welsh Rarebit on Toast with homemade Brown Sauce	6.00

(V) – Vegetarians, GF – Gluten free, GF\*\* Can be gluten free on request



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**Desserts**

all at 5.50

Dark Chocolate Fondant, Vanilla Ice Cream, Chocolate Sauce  
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream  
Clementine Posset, Cinnamon Palmier, Mixed Berries Compote  
Vanilla & Nutmeg Baked Rice Pudding, Mixed Fruit Jam  
Trio of Ice Cream – Rum & Raisins, Chocolate, Vanilla  
Selection of Sorbets – Lemon, Orange, Strawberry

**3 Welsh Cheeses of the month**

Three for 8.00

Traditional Biscuits, Chutney, Celery & Grapes

Perl Las - Unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtone  
Perl Wen – Creamy flavour and fresh citrus taste with a hint of sea salt, a real taste of west Wales  
Caws Cenarth Caerphilly Cheese– Smooth cheese rich in flavour of the herbs garden

**BRANDY, PORT & RUM**

Captain Morgan / Captain Morgan Spice 3.00  
Cockburn Ruby Port 3.00  
Courvoisier 3.00

**HIGHLIGHTED WHISKEYS**

Bells 3.00  
Famous Grouse 3.00  
Glenfiddich 4.10  
Penderyn - A fantastic Welsh single malt finished in port wood casks 4.50

**TEA & COFFEE**

All @ 2.50

From Ferraris Coffee Roasters - The Original Coffee Roasters in Wales

Espresso,  
Americano,  
Macchiato  
Cappuccino,  
Latte,  
Floater Coffee (non-alcoholic) 3.00  
Liquor Coffee 4.50  
Selection of Teas & Herbal Infusions - Please ask for our current selection

Syrups - Choice from (vanilla, caramel, ginger bread)  
+50p

+ Homemade Chocolate Truffles 1.00