

Thursday, 03 August 2017



Nibbles

Smoky chilli nuts	£2.95	Deep fried whitebait, garlic mayonnaise	£4.50
Hummus and Tortilla crisps	£3.50	Garlic Bread	£4.00
Mixed marinated olives	£3.50	Welsh rarebit	£5.50

Starters

(V, GF**) Roasted tomato and pepper soup Chive crème fraiche and croutons	£6.50	(V) Savoury goat's cheesecake Red onion marmalade, balsamic dressing, pea shoots salad	£7.50
(GF) Beetroot cured salmon gravlax Beetroot puree, primrose farm salad, dill vinaigrette	£8.50	King prawns bruschetta Marinated king prawns, rocket, house chilli jam	£7.00
Shredded "bang bang" pork Asian slaw, peanut satay sauce, crispy noodles	£7.50	Traditional ham hock terrine Piccalilli, house bread, primrose farm organic leaves	£7.00
(V, GF) Mozzarella, cherry tomatoes and basil salad With wild rocket, olives, parmesan and house dressing	£6.50		

Mains

(GF) Duck breast Pan seared duck breast, thyme and garlic fondant potato, wilted spinach, carrot puree, and red win jus	£17
(GF) 8oz Roasted lamb rump Dauphinoise potatoes, parsnip puree, greens, garlic rosemary sauce	£19
(GF) Supreme chicken breast Tagliatelle, basil pesto, roast cherry vine tomatoes	£16
(GF) Oven baked salmon fillet Provençal vegetables, potato rosti, salsa verde	£18
Seared hake fillet Cockles and lava bread chowder, steamed kale	£16
Felin Foel beer battered atlantic cod Triple cooked chips, minted crushed peas, tartar sauce	£12
(V) Summer vegetables Cannelloni Tomato sauce, parmesan, dressed organic leaves	£13

Extras:

Onion Rings	£2.50
Triple Cooked Chips	£2.50
Potatoes – Buttered New or Mash	£2.50
Mixed Primrose Farm Organic Leaves with House Dressing	£3.00
Wild Rocket and Parmesan	£3.00

From the Grill

All steaks are from local butcher F E Richards and are served with hand cut chips, field mushroom, battered onion rings & balsamic tomato

Welsh black rump steak 8 oz	£18
Welsh black sirloin steak 8 oz	£22
Chicken breast scaloppini	£16
Gammon Steak 8 oz	£14
Balsamic tomato, fried egg	
House steak burger	£12
Pickle cucumbers, coleslaw, house chips	
Melted Cheese	£1
Bacon Rashers	£1

Summer Set Dinner Menu 18:00 -21:30

Starters:

Glaisfer farm pulled pork and apricot terrine – Piccalilli, house bread, pea shoots salad
Salt and pepper squid – Chorizo, peppers and butter beans casserole, spinach, wild rocket

Mains:

Slow cooked pork belly-Mash potato, kale, red wine sauce
(GF) Grilled cod fillet – Welsh rarebit topping, steamed greens, sautéed new potatoes
(V) Vegetables moussaka – Greek yoghurt topping, dressed salad leaves

Puddings:

Eton mess – Strawberries, coulis, meringues, Chantilly
Selection of ice creams – Vanilla, strawberry, chocolate
Sticky toffee pudding – Butterscotch sauce, vanilla ice cream

Two Courses: £14.95
 Three Courses: £17.95

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

All our dishes are cooked fresh for you, so some may take a little longer than others.
 Some may contain allergens so do please inform one of the staff members if you have any concerns,
 Dietary requirements or would like more information. We will always try to accommodate you.