



Set Menu | 2 Course 18.0 | 3 Course 22.0

All dishes with this symbol are part of our set menu.

Small Plates

BREAD & OIL 5.0
GFA/ V

A selection of bread & oil

ROAST ROOT VEGETABLE SOUP 5.5
GFA/DFA/VOA

Welsh butter & fresh sourdough

BEETROOT HUMMUS 6.0
GFA/ V

With charred sourdough

WHITEBAIT 6.5
DFA

With tartare sauce & fresh lemon

ROAST BEEF CROQUETTES 7.5

Red onion chutney

GRILLED PORK BELLY 7.0
GF/DFA

Teriyaki and soy glaze, pickled red onions & coriander

Mains

STEAK FRITES 14.5
GFA/DFA

8oz Flat iron steak served pink or well done with fries, side salad & homemade peppercorn sauce

RIBEYE STEAK 19.9
GFA/DFA

8oz Ribeye cooked to your preference with fries, side salad & homemade peppercorn sauce

TOMAHAWK PORK CHOP 22.5
GFA/DFA

Tomahawk pork chop, celeriac & apple puree, roasted new potatoes, crispy sage & a green herb drizzle

GRILLED CELERIAC 12.5
GFA/DFA/ V

Grilled celeriac steak, teriyaki glazed roasted vegetables, pickled shallot and sesame salad

LAMB BREAST 19.50

Roller lamb breast braised overnight served with mushroom sauce, sautéed wild mushrooms & roasted new potatoes

GRILLED CHICKEN 14.5
GFA/DFA

Skin-on butterfly chicken breast with sweetcorn salsa, chilli mayo, fresh raw slaw & fries

GRILLED TUNA 19.9
GFA/DFA

Grilled Tuna loin steak, teriyaki glazed roasted vegetables, pickled shallot and sesame salad

FISH & CHIPS 14.5
GFA/DFA

Beer battered cod, homemade pea puree, tartare sauce & fries

WILD MUSHROOM LINGUINE 13.0

Sautéed wild mushroom linguine in a tarragon, cream & white wine sauce

CRAB LINGUINE 12.5

Fresh crab served with garden peas, asparagus & linguine in a cream & white wine sauce, with a green herb drizzle

BEEF BURGER 12.9
GFA/DFA

6oz Beef burger, cheddar cheese, smoked streaky bacon, baby gem lettuce & tomato

CHICKEN BURGER 12.9
GFA/DFA

Grilled chicken breast, chilli mayo, baby gem lettuce & tomato

HALLOUMI BURGER 12.9
GFA/

Grilled halloumi, chilli mayo, baby gem lettuce & tomato

TERIYAKI JACKFRUIT BURGER 12.9
GFA/DFA/ V

Teriyaki spiced Jackfruit, sweetcorn salsa, cucumber ribbons, baby gem lettuce & tomato

£3 Sides FRIES | RAW SLAW | GARLIC BREAD

£4 Sides CHEESY GARLIC BREAD | PARMESAN FRIES | TRUFFLE ROAST NEW POTATOES | SEASONAL GREENS

Desserts

BLACK FOREST CHEESECAKE DOUGHNUTS 7.0

A base of black forest cheesecake with homemade doughnuts, kirsch cherries & biscuit crumb

SORBET 6.0
GF/ V

Red Cherry sorbet, apricot, blackberry & apple compote

S'MORES BROWNIE 6.5

Hot chocolate sauce, toasted marshmallow & biscuit crumb

CRUMBLE 6.5
GFA/DFA

Apricot, apple & blackberry crumble, topped with homemade crumble and vanilla ice cream