



## Lunch Menu

Served from 12 noon until 5pm

Artisan beer bread, smoked Llandyrnog butter & Halen Môn charcoal salt	3 ½
Marinated olives with cumin, lemon & garlic	4

### Trealy Farm Welsh Charcuterie

Venison carpaccio, cider compressed pear, black truffle mustard & watercress	8
Wild boar, pork & red wine salami, kohlrabi & hazelnut remoulade	7
Monmouthshire ham, garlic bruschetta, tomatoes & extra virgin olive oil	7
Platter of all 3	22

### Small Plates

Truffled cream of celeriac, pickled mushroom & smoked garlic croute (V)	5 ½
Ceiriog valley smoked salmon, horseradish, marinated cucumber & keta caviar	7 ½
Salad of raw shaved beets, falafel, carrot hummus & pistachios (VG)	5 ½
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6 ½
Menai mussels cooked with cider, bacon & leek cream, beer bread	6
Seared native scallop, curried pumpkin, parmesan crumble & vanilla brown butter	8
Duck liver parfait, honey & five spiced plum, black vinegar dressed leaves, duck fat crostini	6 ½

### Brunch classics

Colliers cheddar & ale Welsh rarebit on toast	6
Welsh 'Buck' rarebit with two soft poached eggs on toast	8
Crushed avocado with two soft poached eggs on toast (V)	8
Grilled Home farm smoked bacon, confit tomato, garlic mushrooms and fried egg on toast	9 ½
Smoked salmon & cream cheese bagel with dill pickles	9
Poached eggs Benedict, Home farm smoked bacon & hollandaise sauce	9 ½

### Main Courses

Truffled mac & cheese with celeriac and parmesan (V)	9 ½
Beer battered MSC certified cod, hand-cut chips, crushed peas and tartare sauce	13 ½
Menai mussels cooked in cider, leek & bacon cream with French fries	12 ½
Home farm pork Sausages, champ mash, root vegetables and bacon jus	12
Corn-fed chicken, parmesan polenta, roasted carrots, bacon crisp, mushroom & spinach ragout	16 ½
Smoked trout salad with mixed leaves, compressed cucumber, avocado and capers	7sml/14lrg
Crispy bacon, poached egg, cherry tomato salad with smoked garlic aioli & parmesan	7sml/14lrg
Fillet of hake, butternut squash dhal, onion bhaji, apple & mint sambal, coriander	17
Grilled cauliflower steak, vegetable cous-cous, baba ganoush & pomegranate (VG)	12 ½

### Grills (Served with a selection of mustards, fried egg, confit tomato, watercress & hand-cut chips)

Home farm pork sausages & smoked streaky bacon	12
Celtic pride 10oz smoked bacon chop	14 ½
Stanley Jones 8oz dry-aged Welsh ribeye steak	22

### Sides

Dressed green leaf salad   Roasted root vegetables   Garlic sautéed mushrooms	3 each
Hand-cut chips or French fries & aioli   Champ mash   Truffled macaroni & celeriac gratin	

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team. Our dishes may contain allergens, please ask for advice and inform a member of our team of any allergies when ordering.

V – Vegetarian | VG – Vegan