



Small Plates & Sharing

Available Monday - Saturday 12pm - 9pm

Bar Snacks

House marinated olives with cumin, lemon & garlic	4
Smoky paprika pork crackling bites	3 ½
Chilli cashews	4
Ceiriog Valley smoked salmon sashimi, marinated apple, keta caviar & horseradish	7 ½
Raw shaved beet salad, chickpea falafel, carrot hummus & lemon chilli dressing (VG)	5 ½
JFC - Japanese fried chicken, tonkatsu & spring onion	6 ½
Bryn-Y-Pys pheasant & bacon parfait, confit pear & elderberry reduction	6 ½
Loaded fries - Truffle oil & Parmesan Aioli & bacon Blue cheese & spring onion	4 each
Fries or hand cut chips with Aioli	3

Trealy Farm Welsh Charcuterie

Venison carpaccio, cider marinated pear & black truffle mustard	8
Wild boar, pork & red wine salami, kohlrabi & hazelnut remoulade	7
Monmouthshire ham, garlic & tomato bruschetta	7
Platter of all 3	22

Welsh Cheese

Cerwyn - A light & creamy rinded cheese with a mellow & nutty, buttery taste	2 ½
Homemade Bara Brith & apricot puree	
Perl Wen - Soft rind cheese made in the style of brie by Caws Cenarth	2 ½
Quince paste & charcoal crackers	
Pant ys Gawn - Soft creamy rindless goat cheese from Abergavenny	2 ½
Dried figs & wheat crackers	
Perl Las - Meaning 'Blue Pearl'. Organic blue Caerphilly from Carmarthenshire	2 ½
Pickled pear & buttermilk wafers	
Platter of all 4	9 ½

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