



Winter Menu

Served from 6.00pm until 9.30pm, Monday to Saturday.

A Vegetarian and Vegan menu is available on request

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 marinated 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, served with artisan beer bread, aged balsamic & extra virgin olive oil	22

Small Plates *(designed to share – we recommend 2-3 small plates per couple)*

Soft Wyau Llainwen hens egg, wild mushroom & laver powder, mushroom fricassee & fried bread (V)	7
Ceiriog Valley smoked salmon sashimi, horseradish, marinated apple & keta caviar	7 ½
Salad of raw shaved beets, lemon & chilli dressing, chickpea falafel, carrot hummus & pistachios (VG)	5 ½
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6 ½
Haddock croquettes, mushy peas & tartare sauce	6 ½
Bryn Y Pys Estate pheasant & bacon parfait, confit pear & elderberry reduc on	6 ½
Menai mussels cooked with cider, bacon & leek cream, artisan beer bread	6

Main Courses

Moroccan spiced cauliflower steak, vegetable cous-cous, baba ganoush & pomegranate (VG)	12 ½
Corn-fed chicken, parmesan polenta, pistou tossed carrots, bacon crisp, mushroom & spinach ragout	16 ½
Pan-roasted cod fillet, casserole of white beans, garlic, tomatoes & mussels	17
Black truffle risotto, grilled Jerusalem artichokes & shaved parmesan (V)	15
Celtic pride bacon chop, champ mash, charred spring onion, crispy sage, bacon & caper jus	16
Seasonal daily catch, parsley potatoes, chargrilled broccoli, almonds & orange hollandaise	16 ½
Rhosllannerchrugog mountain lamb, potato & onion massaman curry, onion & peanut crumble	18 ½
Menai mussels cooked with cider, bacon & leek cream, artisan beer bread & fries	13 ½

Stanley Jones Butchers 28 Day Aged Welsh Beef

8 oz Rib-eye steak, confit tomato, hand-cut chips, smoked aioli & mustards	22
8 oz Fillet steak, confit tomato, hand-cut chips, smoked aioli & mustards	26
28 oz Tomahawk steak (serves 2 – allow up to 45 minutes) with confit tomato, portobello mushroom, hand-cut chips, baby gem wedge with blue cheese & bacon, smoked aioli & mustards	55
Peppercorn sauce Blue cheese aioli Garlic & parsley butter	2 each

Sides

Baby gem wedge, blue cheese & bacon Pistou tossed carrots Garlic portobello mushroom	3 each
Hand-cut chips or French fries & smoked aioli Champ mash Rocket with aged balsamic & olive oil	

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team.

V – Vegetarian | VG – Vegan