

## SAMPLE MENU



# Lunch Menu

Served from 12 noon until 5pm, Monday to Saturday.

**A Vegetarian and Vegan menu is available on request**

Artisan beer bread & spring pesto / aged balsamic & extra virgin olive oil	3 ½
Marinated olives with cumin, lemon & garlic	4

### Small Plates & Salads

Salad of beetroot cured salmon, watercress, dill, cucumber, lemon & capers	7 / 13
Dressed rocket with cherry tomatoes, olives, goats' cheese & balsamic dressing (V)	6 / 11
Seasonal soup served with homemade bread (V)	5 ½
Rhug Estate rare organic beef carpaccio, pickled mushrooms, horseradish, shaved parmesan & rocket	7
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6 ½
Blackened tomatoes, bocconcini, spring pesto, pickled shallots & aged balsamic (V)	6
Crispy fried whitebait with lemon & tartare	5 ½
Menai mussels cooked with garlic, white wine, tomato, smoked paprika & parsley, homemade beer bread	6 ½

### Open Sandwiches & 'On Toast'

Crushed avocado & feta on artisan bread with pomegranate & rocket (V)	6 ½
Wild boar, pork & red wine salami on artisan bread with smoked garlic aioli & watercress	7
Monmouthshire ham on artisan bread with garlic, tomatoes & extra virgin olive oil	7
Colliers cheddar & ale Welsh rarebit on toasted beer bread (V)	6
Welsh 'Buck' rarebit with two soft poached eggs on toasted beer bread (V)	8
Veggie breakfast-	
confit tomatoes, portobello mushroom, poached egg & crushed avocado on toast with siracha (V)	8 ½
Poached eggs Benedict on toasted muffin-	
Monmouthshire cured ham or smoked salmon or wilted spinach (V)	8 ½

Add a bowl of seasonal soup 3.5 / add skinny fries & smoked garlic aioli 3

### Brunch & Lunch Classics

Orzo pasta with wild garlic salsa, spring vegetables, confit tomatoes & Pant-Ys-Gawn goats cheese (V)	9 ½
Home Farm pork sausage, smoked bacon, confit tomato, portobello mushroom & fried Nant Ucha hen's egg	9 ½
Beer battered haddock, hand-cut chips, mushy peas and tartare sauce	13 ½
Menai mussels cooked with garlic, white wine, tomato, smoked paprika & parsley, served with skinny fries	14
Vegetable biryani, cauliflower pakora, pomegranate & coriander (VG)	11 ½
Celtic pride bacon chop, champ mash, charred spring onion, crispy sage, bacon & caper jus	16
Chargrilled free-range chicken breast, smoked mash, English peas, lettuce & bacon	16 ½
Fillet of black bream, white bean, olive & wild garlic peporanta	16 ½
Stanley Jones 8oz dry-aged Welsh rib-eye steak, confit tomatoes, hand-cut chips, fried egg & mustards	22

### Sides

Baby gem wedge, blue cheese & bacon   Seasonal greens with olive oil & sea salt   Champ mash	3 each
Rocket with aged balsamic & olive oil   Garlic portobello mushroom   Hand-cut chips or skinny fries & smoked aioli	

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