



Spring Menu

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

A Vegetarian and Vegan menu is available on request

Arsan beer bread & spring pesto / aged balsamic & extra virgin olive oil	3½
Marinated olives with cumin, lemon & garlic	4
Trealy Farm Welsh Charcuterie	
Air dried duck ham, apricot & orange puree, pistachio tapioca cracker	8
Wild boar, pork & red wine salami, capers, olives & rocket	7
Monmouthshire ham, arsan bread, garlic, tomatoes & extra virgin olive oil	7
Platter of all 3, served with arsan beer bread, aged balsamic & extra virgin olive oil	22
Small Plates (<i>designed to share – we recommend 2-3 small plates per couple</i>)	
Rhug Estate rare organic beef carpaccio, pickled mushrooms, horseradish, shaved parmesan & rocket	7
Ceiriog valley beetroot cured salmon, citrus crème fraiche & marinated apple	7½
Chargrilled broccoli, orange-miso dressing & sesame seeds (VG)	5½
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6½
Crispy fried whitebait with lemon & tartare	5½
Blackened tomatoes, bocconcini, spring pesto, pickled shallots & aged balsamic (V)	6
Menai mussels cooked with garlic, white wine, tomato, smoked paprika & parsley, homemade beer bread	6½
Main Courses	
Chargrilled free-range chicken breast, smoked mash, English peas, leuce & bacon	16½
Menai mussels cooked with garlic, white wine, tomato, smoked paprika & parsley, served with skinny fries	14
Vegetable biryani, cauliflower pakora, pomegranate & coriander (VG)	11½
Celtic pride bacon chop, champ mash, charred spring onion, crispy sage, bacon & caper jus	16
Fillet of black bream, white bean, olive & wild garlic peporanta	16½
Rhosllannerchrugog mountain lamb shoulder, Imam Biyaldi, bulgur wheat & parsley salad with tzatziki	18½
Seasonal daily catch (subject to availability)	MKTprice
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
Sides & Sauces	
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	
Peppercorn sauce Blue cheese aioli Garlic & parsley butter	2 each

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

V – Vegetarian | VG – Vegan



pudding Menu

Desserts

Apple & rhubarb crumble, natural milk ice cream & stem ginger custard	6 ½
Welsh wild flower honey & fennel seed crème brûlée	6
Pineapple carpaccio, mango sorbet, candied cashews & chilli salt (VG)	6
Not so lemon meringue pie!	7 ½
Three Eagles 'Chocolate Orange' with honeycomb	8

Ice Cream & Liquid Puddings

Affogato - milk ice cream & Jaunty Goat Coffee espresso	5
Welsh affogato - honeycomb ice cream, espresso & Penderyn whiskey	8
Kir float - blackcurrant sorbet, limoncello & prosecco	8
Milk & cookies - milk ice cream, cookie crumble & Merlyn liqueur	7 ½
Aztec - dark chocolate ice cream, hot chocolate sauce & chopped red chilli	6
Paradise - coconut ice cream, caramelized pineapple & Kahlúa	7 ½

Welsh Cheese

2 ½ each / Four cheese plate 9 ½

Cerwyn - A light and creamy rinded cheese with a mellow nutty & buttery taste, homemade Bara Brith & apricot puree
Perl wen - Soft rind cheese made in the style of a brie by Caws Cenarth, served with quince paste & charcoal crackers
Pant ys Gawn - Soft creamy rindless goat cheese from Abergaveny, served with dried figs & wheat crackers
Perl Las - Meaning 'blue pearl' – an organic blue Caerphilly from Carmarthenshire, rhubarb gel & buttermilk wafers

Digestifs

Port 50ml

Ruby Port, Ambassador Krohn	2.75
LBV Port, Krohn	3.50
White Port, Lagrima Krohn	2.55
Taylor's Port	3.50
Welsh Elderport	5.70

Fortified Wine 50ml

Sauternes Ginestet	3.75
Red Dessert wine, Banyuls Chapourier	5.20
Pedro Ximinez, Castilla	4.00

Brandy and Cognac 25ml

VSOP Cognac, Chateau de Montifaud Jarnacaise	4.25
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XO Cognac, Chateau de Montifaud Keops, 30 years old	6.50



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