



Bar Snacks & Nibbles

Available Monday - Saturday 12pm - 9pm

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

Trealy Farm Welsh Charcuterie

Air dried duck ham, apricot & orange puree, pistachio tapioca cracker	8
Wild boar, pork & red wine salami, capers, olive oil, & rocket	7
Monmouthshire ham, artisan beer bread, aged balsamic & extra virgin olive oil	7
Platter of all 3, served with artisan beer bread, balsamic vinegar & extra virgin olive oil	22

Small Plates

Ceiriog Valley beetroot cured salmon, citrus creme fraiche & marinated apple	7 ½
Chargrilled broccoli, orange-miso dressing & sesame dressing (VG)	5 ½
JFC - Japanese fried chicken, tonkatsu & spring onion	6 ½
Crispy fried whitebait with lemon & tartare	6 ½
Blackened tomatoes, Boccocini, spring pesto, pickled shallots & aged balsamic (V)	5 ½
Chargrilled broccoli, orange-miso dressing & sesame seeds (VG)	5 ½

Welsh Cheeses

Cerwyn - A light & creamy rinded cheese with a mellow & nutty, buttery taste, homemade barabrith with apricot puree	2 ½
Perl Wen - A soft rind cheese made in the style of a Brie by Caws Cenarth, served with quince paste & charcoal crackers	2 ½
Pant Ys Gawn - Soft creamy rindless goat cheese from Abergavenny, served with dried figs & wheat crackers	2 ½
Perl Las - Meaning 'Blue Pearl' - An organic blue Caerphilly from Carmarthenshire, rhubarb gel & buttermilk wafers	2 ½
All four cheeses & accompaniments	9 ½

Chips & Fries

Loaded Fries	4
Truffle Oil & Parmesan Aioli & bacon Blue cheese & spring onion	3
Fries or hand cut chips with Aioli	

Our dishes and drinks may contain allergens, please ask for advice and inform a member of our team of any allergies when ordering