



## Spring Menu

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

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

Artisan beer bread & spring pesto / aged balsamic & extra virgin olive oil	3½
Marinated olives with cumin, lemon & garlic	4
<b>Trealy Farm Welsh Charcuterie</b>	
Air dried duck ham, apricot & orange puree, pistachio tapioca cracker	8
Wild boar, pork & red wine salami, capers, olives & rocket	7
Monmouthshire ham, artisan bread, garlic, tomatoes & extra virgin olive oil	7
Platter of all 3, served with artisan beer bread, aged balsamic & extra virgin olive oil	22
<b>Small Plates</b> ( <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	7 ½
Chargrilled broccoli, orange-miso dressing & sesame seeds (VG)	5 ½
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6 ½
Crispy fried whitebait with lemon & tartare	5 ½
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	6 ½
<b>Main Courses</b>	
Chargrilled free-range chicken breast, smoked mash, English peas, lettuce & bacon	16 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
Fillet of black bream, white bean, olive & wild garlic peporanta	16 ½
Rhosllannerchrugog mountain lamb shoulder, Imam Biyaldi, bulgur wheat & parsley salad with tzatziki	18 ½
Seasonal daily catch (subject to availability)	MKTprice
<b>Stanley Jones Butchers 28 Day Aged Welsh Beef</b>	
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
<b>Sides &amp; Sauces</b>	
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
VS Cognac, Chateau de Montifaud Jarnacaise	4.00
XO Cognac, Chateau de Montifaud Keops, 30 years old	6.50