



Grazing & Small Plates

Available 12pm - 9pm

Artisan beer bread & spring pesto / aged balsamic & extra virgin olive oil	3.5
Marinated olives	4
Radishes, extra virgin olive oil & Halen Môn sea salt	3.5

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

Rhug Estate rare organic beef, pickled mushrooms, horseradish, parmesan & rocket	7
Prawn taco with avocado, cucumber, pomegranate, lime & coriander	7.5
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6.5
Monmouthshire ham, artisan beer bread, garlic, tomatoes & olive oil	7
Crispy fried whitebait with lemon & tartare	5.5
Buffalo burrata, pickled fennel, orange & Le Blanc olive oil (V)	6.5
Trealy Farm wild boar, pork & red wine salami, capers, olives & rocket	7

Sharing Boards - *(serves 2 as an appetiser or 1 as a main course)*

Trealy Farm charcuterie, Rhug Estate rare beef, olives, radishes, artisan bread, balsamic & olive oil	22
Buffalo burrata, blackened tomatoes, white anchovies, olives, radishes, artisan bread & spring pesto	16

Welsh Cheeses

2.5 each / Four cheese plate 9.5

Cerwyn - A light and creamy rinded cheese with a mellow nutty & buttery taste, apricot puree & oatcakes

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 Abergavenny, served with dried figs & wheat crackers

Perl Las - Meaning 'Blue Pearl' - An organic blue Caerphilly from Carmarthenshire, rhubarb gel & buttermilk wafers

Chips

Loaded Fries

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