



Lunch Menu

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

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 & Salads

Dressed rocket with cherry tomatoes, olives, goats' cheese & balsamic dressing (V)	6/11
Char-grilled chicken Caesar salad with white anchovies	8/14
Seasonal soup served with homemade bread (V)	5.5
Rhug Estate rare organic beef, pickled mushrooms, horseradish, shaved parmesan & rocket	7
Wye Valley asparagus – preparation changes weekly (V)	6.5
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6.5
Crispy fried whitebait with lemon & tartare	5.5
Buffalo burrata, pickled fennel, orange & Le Blanc olive oil (V)	6.5

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

Open Sandwiches & 'On Toast'

Add a bowl of seasonal soup 3.5 / add skinny fries & smoked garlic aioli	3
Poached eggs Benedict on English muffin- Monmouthshire cured ham or smoked salmon or spinach (V)	8.5
Crushed avocado & feta on artisan bread with pomegranate & rocket (V)	6.5
Trealy Farm 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
Three Eagles ale Welsh rarebit on toasted beer bread (V)	6
Welsh 'Buck' rarebit with two soft poached eggs on toasted beer bread (V)	8
Poached egg & crushed avocado on toast with sriracha, confit tomatoes & portobello mushrooms (V)	8.5

Brunch & Lunch Classics

Orzo pasta, wild garlic salsa, spring vegetables, confit tomatoes & Pant Ys Gawn goats cheese (V)	9.5
Home Farm pork sausage, smoked bacon, confit tomato, portobello mushroom & fried Nant Ucha hen's egg	9.5
Beer battered haddock, hand-cut chips, mushy peas and tartare sauce	13.5
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	16.5
Stanley Jones 8oz dry-aged Welsh rib-eye steak, confit tomatoes, hand-cut chips, fried egg & mustards	22
Seasonal daily catch (subject to availability)	MKT price

Sides

Caesar salad wedge 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