



Lunch Menu

Served from 12 noon until 5pm, Monday to Saturday

Light Lunch

Small/Large

Chefs soup of the day with homemade artisan beer bread (V)	5.5
Rocket salad, cherry tomatoes, olives, goats' cheese & balsamic dressing(V)	5/9.5
Char-grilled chicken Caesar salad with white anchovies	7/13.5
Ceiriog valley smoked trout salad, fennel, orange, capers & watercress	6/11.5
Monmouthshire ham on artisan bread open sandwich with tomato Salmorejo	7
Crushed avocado on toast with feta cheese (V)	7

Lunch Special

Chef's soup & sandwich of the day 9
with skinny fries & smoked aioli 10.5

Brunch

Eggs Benedict on English muffin with hollandaise&Monmouthshire ham	8
Poached eggs on toast with crushed avocado & sriracha (V)	8
Croque Monsieur with Welsh Rarebit Glaze	
Welsh ham & Swiss cheese	7.5
Mushroom, caramelised onions & swiss cheese (V)	7.5
Make it a Croque Madame with a fried hens egg	+1
Monmouthshire Ham & Welsh Cheese Platter	12
rocket, olives, artisan beer bread, extra virgin olive oil & aged balsamic	
Home Farm Pork Sausage Grill	9.5
streaky bacon, confit tomato, garlic portobello mushroom & fried hen's egg	
Beer Battered Haddock	13.5
hand-cut chips, mushy peas, lemon & tartare	
Spicy 'Baked Beans' with tomatoes & peppers on toast (VG)	5.5
Add spicy chorizo	+2
Add fried hens egg (V)	+1
Burgers served on a sourdough bun with skinny fries	
Japanese fried chicken, lettuce, tomato, mayo & tonkatsu sauce	9
6oz Welsh beef burger, lettuce, tomato, mayo & pickles	9.5
6oz Welsh beef burger, beer onions, bacon, swiss cheese & aioli	10.5
Portobello mushroom, avocado, tomato, lettuce, sriracha, beer onions (VG)	11.5

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