



Summer Menu

Served from 12.00pm until 9.30pm, Monday to Saturday
A Vegetarian and Vegan menu is available on request

While you wait

Elder bubble- Elderflower and prosecco	8
Malfy Grapefruit Gin with Fevertree Mediterranean tonic and fresh Grapefruit	6
Artisan beer bread & tomato salmorejo dip or aged balsamic & extra virgin olive oil	3.5
Marinated olives	4
Radishes, extra virgin olive oil & Halen Môn sea salt	3.5
All three	9.5

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

Rare roast beef, pickled mushrooms, black garlic aioli, radish, soy & ginger	7
Crispy Taco with fresh tomato, pinto beans, jalapenos, red onion, coriander & lime (VG)	7
Chorizo cooked in apple cider with garlic & parsley, artisan beer bread	6.5
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6.5
Salad of Ceiriog valley smoked trout, fennel, orange, capers & watercress	6
Salt & pepper squid with Thai lime & chilli dipping sauce	7
Watermelon carpaccio, sheeps' feta, olive tapenade, artichokes, lemon & mint (V)	6

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	19.5
Sheep's feta, blackened tomatoes, artichokes, olives, radishes, rocket, artisan bread & salmorejo (V)	15

Main Courses

Khao Soi pork coconut curry broth, soft & crispy noodles, coriander, lime & chilli	15.5
Chargrilled free-range chicken breast, creamed mash, English peas, lettuce & bacon	16.5
Sweet corn risotto, charred spring onion, Pant-Mawr cheese & corn shoots (V)	12
Five spiced honey-soy lacquered duck breast, sticky rice, sweet & sour walnut compote & pak-choi	17
Whole baked plaice with lemon, caper & dill butter, green summer vegetables & parsley potatoes	16.5
Grilled Rhosllanerchrugog mountain Lamb chops, Provençal vegetables, rosemary potatoes & minted salsa	18
Tiger prawns cooked with garlic, white wine & tomatoes, garlic bruschetta, green salad & smoked aioli	18.5

Stanley Jones Butchers Welsh Beef

All our beef is supplied by Stanley Jones - a third generation family butchers in Rhosllanerchrugog, from premium breeds of Welsh cattle aged for 28 days.

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
Tomahawk steak (various weights - see our blackboard for availability)	MKT price

Sides & Sauces

Caesar salad wedge Seasonal green vegetables with olive oil & sea salt Garlic portobello mushroom	3 each
Baby leaf salad with aged balsamic & olive oil Hand-cut chips or skinny fries & smoked aioli	
Loaded fries - Truffle Oil & Parmesan Aioli & bacon Blue cheese & spring onion	4 each
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