

Small plates and Sharing boards

Perfect to share with friends in any of our bar areas

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

Fries with Aioli	3
Loaded fries - choose from:	4
blue cheese & spring onion	
aioli & bacon	
parmesan & truffle oil	

Served Monday to Saturday 12-9.30pm