



## Autumn Menu

Served from 12 noon until 9.30pm, Monday to Saturday

### While you wait

Artisan beer bread, Jersey butter & Halen Môn charcoal salt	2.95
Marinated olives	3.95
Smoky paprika pork crackling	2.50
All three	9.00

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

Baby burrata, raw courgette, lemon & mint salad, toasted sunflower seeds (V)	7.95
Ceiriog valley smoked trout pate, crostini, horseradish cream & chives	7.75
Chorizo cooked in apple cider with garlic & parsley, artisan beer bread	7.50
J.F.C - Japanese style fried chicken, tonkatsu & spring onion	6.95
Menai mussels cooked in bacon, leek & cider cream with artisan bread	6.95
Gobi '65' - Chennai spiced cauliflower fritters, lime & coriander (VG)	5.95
Monmouthshire air dried ham, fresh figs, Le Blanc olive oil & 10-year-old balsamic vinegar	7.95

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

Trealy Farm charcuterie, Rhug Estate beef, figs, olives, artisan bread, balsamic & olive oil	21.95
Burrata, artichokes, courgettes, confit tomato, olives, artisan bread, balsamic & olive oil (V)	15.00

### Main Courses

Short-rib of Welsh beef, champ mash, honey roast carrots, braised leeks & stout jus	17.95
Mushroom & black truffle risotto, grilled artichokes, crispy kale & pecorino cheese (V)	11.75
Menai mussels cooked in bacon, leek & cider cream with artisan bread, skinny fries & aioli	15.95
Moroccan chicken tagine, pine nut & raisin cous-cous, preserved lemon, olives & coriander	14.95
Duck cassoulet, Home Farm Toulouse sausage, smoked bacon, garlic crumbs & parsley	17.25
Fillet of black bream, linguini with tomatoes, courgettes, rocket & extra virgin olive oil	16.95
Thai potato & vegetable Massaman, steamed rice, shallot & peanut crumble, coriander (VG)	10.75
Sweet dry-cured bacon chop, char-grilled pineapple, hand-cut chips & smoked aioli	15.95
Welsh beef burger on sourdough bun, lettuce, tomato, pickles, skinny fries & relish	12.50
Add Swiss cheese   Beer onions   Bacon	1.50 each

### Stanley Jones Butchers Welsh Beef

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

Rib-eye steak (8 oz), confit tomatoes, hand-cut chips & smoked aioli	21.95
Fillet steak (8 oz), confit tomatoes, hand-cut chips & smoked aioli	25.95
Tomahawk steak (serves 2 - various weights) served with all the trimmings	MKT price
Peppercorn sauce   Garlic & parsley butter   Creamy stilton sauce	1.50 each

### Sides & Sauces

Caesar salad wedge   Honey roasted carrots   Garlic mushrooms   Balsamic dressed rocket	3.00 each
Hand-cut chips or skinny fries	3.00 each
Loaded upgrade: Truffle Oil & Parmesan   Smoked aioli & bacon   Blue cheese & spring onion	+1.50 each

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



# pudding Menu

## Desserts

Orchard fruit crumble, milk ice cream & cinnamon custard	6.50
Ceylon inspired chilled coconut rice pudding, cashew praline & passion fruit (VG)	6.00
Autumn berry cheesecake, biscuit crumble & lemon balm	6.50
Plum frangipane tart & clotted cream	6.95
Three Eagles chocolate sphere	7.95

## Ice Cream & Liquid Puddings

Affogato - milk ice cream & Jaunty Goat espresso	5.00
Welsh affogato - honeycomb ice cream, espresso & Penderyn whiskey	8.00
Kir float - blackcurrant sorbet, limoncello & prosecco	8.00
Paradise - coconut ice cream, caramelized banana & Kahlúa	7.50

## Welsh Artisan Cheese

2.50 each / Four cheese plate 9.50

### Cerwyn

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

### Perl wen

Soft rind cheese made in the style of a brie by Caws Cenarth, with quince paste & charcoal crackers

### Pant ys Gawn

Soft creamy rindless goat cheese from Abergaveny, with dried figs & wheat crackers

### Perl Las

An organic blue Caerphilly from Carmarthenshire, with candied walnut & buttermilk wafers

## Digestifs

### Port 50ml

Ruby Port, Ambassador Krohn	2.75
LBV Port, Krohn	3.50
White Port, Lagrima Krohn	2.50
Taylor's Port	3.50
Welsh Elderport	5.70

### Fortified Wine 50ml

Sauternes Ginestet	3.75
Red Dessert wine, Banyuls Chapourier	5.20
Pedro Ximinez, Castilla	4.00

### Brandy and Cognac 25ml

VSOP Cognac, Chateau de Montifaud Jarnacaise	4.25
VS Cognac, Chateau de Montifaud Jarnacaise	4.00
XO Cognac, Chateau de Montifaud Keops, 30 years old	6.50

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