



Small Plates & Grazing Menu

Served from 12 Noon until 9.30pm

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| Artisan beer bread & tomato salmorejo dip | 3.5 |
| Marinated olives | 4 |
| Radishes, extra virgin olive oil & Halen Môn sea salt | 3.5 |
| All three | 9.5 |

Small Plates

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

Sharing Boards

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| Trealy Farm Charcuterie | 19.5 |
| Rare beef, olives, radishes, artisan bread, balsamic & olive oil | |
| Anti-pasti Board | 15 |
| Sheep's feta, blackened tomatoes, artichokes, olives, radishes, rocket, bread & salmorejo (V) | |

Loaded fries

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| Truffle Oil & Parmesan Aioli & bacon Blue cheese & spring onion | 4 each |
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Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team.

V - Vegetarian | VG - Vegan