



Spring Menu

While you wait

Artisan beer bread & Spring pesto	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)*

Garlic bread (V) 3.50	Cheesy garlic bread (V) 4.25	
Char-grilled broccoli, orange-miso dressing, toasted sesame seeds & togarashi (VG)		5.50
Ceiriog Valley smoked salmon, pickled cucumber, capers, horseradish mayo & dill oil		7.50
J.F.C - Japanese style fried chicken, tonkatsu & spring onion		6.95
Menai mussels cooked with cider, leeks, bacon & cream, artisan beer bread		6.50
Rustic pork & bacon terrine, golden raisin puree, marinated carrots, toasted beer bread		6.95
Gobi 65 - Chennai spiced cauliflower fritters, mango chutney, chilli & coriander (VG)		5.95
Baby burrata, heritage tomato carpaccio, 10 year old balsamic & Le Blanc olive oil (V)		6.95

Charcuterie

Venison carpaccio Wild boar salami Monmouthshire ham	4.95 each
Trealy Farm charcuterie board, olives, artisan bread, balsamic & olive oil	19.95

Main Courses

Fillet of black bream, soft parmesan polenta, ratatouille, Spring pesto & pine nuts	17.50
Warm grilled chicken salad, baked sweet potato, beets, pumpkin seeds & chimichurri	14.95
Mac 'n' cheese, parmesan & herb crumb, balsamic dressed rocket & tomato salad (V)	10.50
Add garlic prawns	+6.00
Beer battered haddock, hand-cut chips, mushy peas, lemon & tartare	13.50
Black bean chilli, guacamole, tomato salsa, tortillas, sour cream & cheddar (V/VG on request)	11.50
Sweet-cured bacon chop, char-grilled pineapple, confit tomatoes, skinny fries & smoked aioli	14.95
Menai mussels cooked with cider, leeks, bacon & cream, artisan beer bread & skinny fries	14.95
Japanese fried chicken burger, mayo, lettuce, cucumber, Samurai fries & tonkatsu	12.50
Welsh beef burger, sourdough bun, mayo, lettuce, tomato, pickles, skinny fries & relish	12.50
Add Swiss cheese Beer onions Bacon Avocado	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.

All grills are served with confit tomatoes, skinny fries & smoked aioli

Rib-eye steak (8 oz)	21.95	Tomahawk steak	MKT price
Fillet steak (8 oz)	25.95	(serves 2 - various weights available)	
Add garlic prawns to any steak	+6.00		

Peppercorn sauce | Garlic & parsley butter | Creamy stilton sauce 1.50 each

Sides

Ratatouille Garlic mushrooms Baked sweet potato & chimichurri	3.00 each
Broccoli, olive oil & sea salt Caesar salad wedge Balsamic dressed rocket & tomato salad	
Hand-cut chips or skinny fries	3.00 each
Loaded upgrade: Truffle Oil & Parmesan Smoked aioli & bacon Samurai	+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

Syrie's toffee pudding, butterscotch sauce & natural milk ice cream	6.50
Rhubarb crumble, ginger ice cream & vanilla custard	6.50
Caramelised pineapple, mango sorbet, coconut, passion fruit & lemon balm (VG)	5.95
Mascarpone & lemon 'cheesecake', pistachio biscotti crumb & sour cherry compote	6.95
Three Eagles chocolate & honeycomb sphere	7.95
Kir float - blackcurrant sorbet, limoncello & prosecco (VG)	8.00
Raspberry & white chocolate Bakewell sundae spiked with Amaretto	7.50
Affogato - milk ice cream & Jaunty Goat espresso	5.00
Welsh affogato - honeycomb ice cream, espresso & Penderyn whiskey	8.00

Welsh Artisan Cheese

2.50 each / Four cheese plate 9.50

Cerwyn

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

Perl wen

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

Pant ys Gawn

Soft creamy rindless goat cheese from Abergaveny, fig chutney & wheat crackers

Perl Las

An organic blue Caerphilly from Carmarthenshire, 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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