



Spring Social

2 course 12.00 / 3 course 16.00

While you wait

Artisan beer bread & Spring pesto	2.95
Marinated olives	3.95
Smoky paprika pork crackling	2.50
All three	9.00

Starters

J.F.C - Japanese style fried chicken
tonkatsu & spring onion

Homemade soup of the day
artisan beer bread & Jersey butter

Gobi 65 (VG)
Chennai spiced cauliflower fritters, mango chutney, chilli & coriander

Mains

Black bean chilli (V/VG on request)
guacamole, tomato salsa, tortillas, sour cream & cheddar

Menai mussels
cooked with cider, leeks, bacon & cream, artisan beer bread & skinny fries

Home Farm chicken, bacon & leek pie
creamed mash, tender stem broccoli & tarragon 'liquor'

Sides

3.00 each

Broccoli, olive oil & sea salt | Caesar salad wedge

Balsamic dressed rocket & tomato salad | Hand-cut chips or skinny fries

Loaded upgrade: +1.50 each

Truffle Oil & Parmesan | Smoked aioli & bacon | Samurai

Puddings

Syrie's toffee pudding
butterscotch sauce & natural milk ice cream

Mascarpone & lemon 'cheesecake'
pistachio biscotti crumb & sour cherry compote

Welsh artisan cheese

Cerwyn & Perl Las with oatcakes, crackers & accompaniments

Prices are inclusive of government taxes. Gratuities may be given at your discretion and are shared with our entire team.

V - Vegetarian | VG - Vegan