

GLUTEN FREE MENU



BRUNCH

Available 12 - 5pm

STEAK & EGGS 12.95

8oz Stanley Jones Butchers Welsh rump steak & fried egg, confit tomato & house salad

BACON & EGGS 11.95

Mustard & maple glazed bacon chop & fried egg, confit tomato & house salad

WHILE YOU WAIT

LEMON & GARLIC MARINATED OLIVES ^{VG} 3.95

SMOKY PAPRIKA PORK CRACKLING 2.95

TO BEGIN

MUSHROOM CAPPUCCINO ^V 5.95

Truffle cream, cep powder & gluten free bread

SHRIMP & AVOCADO COCKTAIL 7.95

Gluten free bread, chilli, lime & coriander

MAINS

FULL SLAB OF BBQ PORK RIBS 14.95

House slaw, skinny fries & bourbon BBQ sauce

PAN-ROASTED COD 17.50

Casserole of white beans, root vegetables & pancetta

BEER BATTERED HADDOCK 11.95

Hand cut chips, mushy peas, tartare sauce, & lemon

SIDES

Tenderstem broccoli, olive oil & smoked sea salt ^{VB}

House slaw ^V

Creamy mash ^V

House mixed dressed salad ^{VB}

1.95 each

Hand cut chips or skinny fries & smoked aioli ^V

Chargrilled corn with chilli & lime butter ^V (^{VB} no butter)

2.95 each

LOADED FRIES

SMOKY PIG

Smoked aioli, smoked bacon & chives

BISTRO ^{VG}

Truffle oil & Parmesan

SOMBRERO ^V

Fajita seasoning, sour cream, salsa, jalapeño & cheese

4.50 EACH

WOODSHED BURGERS

Served on a gluten free bun with skinny fries & smoked aioli or a large house dressed salad

BLACK SHEEP 11.95

Welsh lamb burger, halloumi, lettuce, tomato, mayo, cucumber & mint yogurt

WOODSHED CLASSIC 9.95

Welsh beef burger, mayo, lettuce, tomato, pickles & relish

HERBIVORE ^{VG} 9.50

Beetroot & quinoa burger, avocado, tomato, lettuce & relish

BEARDED MEN BURGER 12.95

Welsh beef burger, smoked BBQ brisket, Swiss cheese, house slaw & bourbon BBQ sauce

Stack it

Add swiss cheese, avocado guacamole, jalapeños, house slaw, pickles, burger relish **1.00 each**

Add smoked BBQ brisket **2.95**

BUTCHERS BLOCK

All served with confit tomatoes, skinny fries & smoked aioli or a large house dressed salad

Upgrade to loaded fries **1.50**

CUBAN SPICED ROAST CHICKEN BREAST 14.95

Green mojo

MAPLE & MUSTARD GLAZED BACON CHOP 14.95

Chargrilled pineapple

STANLEY JONES STEAKS

Our aged Welsh beef comes from Stanley Jones, a third-generation farmer and butcher on Rhosllanerchrugog mountain

8oz RUMP **17.95**

8oz FILLET **26.95**

SURF 'N' TURF 5.95

Add garlic prawns to any dish

Add a sauce to any of the above

Bourbon BBQ sauce, green mojo, garlic butter, fried Nant Ucha hens egg **1.50 each**

PUDDINGS

CHOCOLATE BROWNIE 3.95

Milk ice cream

WELSH ARTISAN CHEESE 8.95

Caerffili, Perl Wen & Perl Las with crackers, fig chutney & quince paste

AFFOGATO ^V 4.95

Milk ice cream & espresso

Add hot chocolate sauce **1.50**

Add a liqueur (ask for recommendations)

APPLE & MINCEMEAT CRUMBLE ^V 6.50

Milk ice cream & cinnamon custard

VEGETARIAN/VEGAN MENU



THREE EAGLES
BAR & GRILL

BRUNCH

Available 12 - 5pm

VEGGIE BREAKFAST **V 7.50**

Grilled halloumi, confit tomato, hash brown, spicy beans, garlic mushrooms & fried egg

WHILE YOU WAIT

SPICY TORTILLA CHIPS & AVOCADO GUACAMOLE **VG 2.95**

LEMON & GARLIC MARINATED OLIVES **VG 3.95**

TO BEGIN

MUSHROOM CAPPUCCINO **V 5.95**

Truffle cream, cep powder & crostini

FESTIVE GARLIC FLATBREAD **V 3.95**

Molten brie & cranberry

GOBI 65 **VG 6.50**

Chennai spiced cauliflower fritters & mango chutney

MAINS

SWEET POTATO, CHICKPEA & HARISSA TAGINE **VG 10.95**

Lemon couscous, coconut & coriander yogurt

CAERFFILI MAC 'N' CHEESE **V 7.95**

Add creamy garlic mushrooms **2.95**

HERBIVORE BURGER **VG 9.50**

Beetroot & quinoa burger, avocado, tomato, lettuce & relish served on a charcoal sesame bun with skinny fries & smoked aioli or a large house dressed salad

Stack it

Add swiss cheese **V**, avocado guacamole **VG**, jalapeños **VG**, house slaw **V**, pickles **VG**, burger relish **VG** **1.00 each**

SIDES

Tenderstem broccoli, olive oil & smoked sea salt **VG**

House slaw **V**

Creamy mash **V**

House mixed dressed salad **VG**

1.95 each

Old school creamy garlic mushrooms **V**

Hand cut chips or skinny fries & smoked aioli
(Available with **VG** mayo)

Caerffili mac 'n' cheese **V**

Chargrilled corn with chilli & lime butter **VG** (No butter)

2.95 each

LOADED FRIES

KATSU **VG**

Japanese curry, spring onion & crispy shallots

BISTRO **V**

Truffle oil & Parmesan

SOMBRERO **V**

Fajita seasoning, sour cream, salsa, jalapeño & cheese

4.50 EACH

PUDDINGS

CHOCOLATE ORANGE SPHERE **V 7.50**

Mandarin mousse, fresh orange segments, honeycomb cream & bitter chocolate sauce

BANOFFEE CAKE **VG 5.95**

Salted caramel sauce & coconut frosting

APPLE & MINCEMEAT CRUMBLE **V 6.50**

Milk ice cream & cinnamon custard

OREO MILKSHAKE **V 6.50**

Chocolate sauce & whipped cream

MANGO SORBET **VG 2.95**

AFFOGATO **V 4.95**

Milk ice cream & espresso

Add hot chocolate sauce **1.50**

Add a liqueur (ask for recommendations)

Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection.

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.