

GLUTEN FREE MENU



BRUNCH

Available 12 - 4pm

STEAK & EGGS 14.95

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

BACON & EGGS 13.95

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

WHILE YOU WAIT

LEMON & GARLIC MARINATED OLIVES ^{VG} 4.50

SMOKY PAPRIKA PORK CRACKLING 3.95

TO BEGIN

TANDOORI PANEER ^V 7.50

Kachumber salad, mint yoghurt

GOBI 65 ^{VG} 7.50

Chennai spiced cauliflower fritters & mango chutney

MAINS

FULL SLAB OF BBQ PORK RIBS 16.50

House slaw, skinny fries & bourbon BBQ sauce

BEER BATTERED HADDOCK 13.95

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

SIDES

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

House slaw ^V

Creamy mash ^V

House mixed dressed salad ^{VG}

Hand cut chips or skinny fries & smoked aioli ^V

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

3.50 each

LOADED FRIES

SMOKY PIG

Smoked aioli, smoked bacon & chives

BISTRO ^V

Truffle oil & Parmesan

4.50 EACH

WOODSHED BURGERS

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

BLACK SHEEP 12.95

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

WOODSHED CLASSIC 10.95

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

HERBIVORE ^{VG} 10.95

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

BEARDED MEN BURGER 13.95

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 SALMON FILLET 16.95

Green mojo

MAPLE & MUSTARD GLAZED BACON CHOP 15.95

Chargrilled pineapple

STANLEY JONES STEAKS

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

8oz RUMP **19.95**

8oz FILLET **28.95**

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 & CARAMEL BAR 7.50

Salted caramel ice cream

WELSH ARTISAN CHEESE 8.95

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

'MAKE YOUR OWN' MESS 6.95

Red berries, meringue, vanilla ice cream & mint

APPLE & BLACKBERRY CRUMBLE 6.95

Milk ice cream & vanilla custard

VEGETARIAN/VEGAN MENU



THREE EAGLES
BAR & GRILL

BRUNCH

Available 12 - 4pm

VEGGIE BREAKFAST **V 8.95**

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

LOADED FRIES

KATSU **VG**

Japanese curry, spring onion & crispy shallots

BISTRO **V**

Truffle oil & Parmesan

4.50 EACH

WHILE YOU WAIT

NACHOS WITH FAJITA SEASONING **V 4.95**

Sour cream, salsa, jalapeño & molten cheese

LEMON & GARLIC MARINATED OLIVES **VG 4.50**

TO BEGIN

TANDOORI PANEER **V 7.50**

Kachumber salad, mint yoghurt, crispy chapati

GARLIC FLATBREAD **V 4.50**

Molten cheddar cheese & za'atar

GOBI 65 **VG 7.50**

Chennai spiced cauliflower fritters & mango chutney

TWO WARM SOFT TACOS **VG 6.50**

Avocado, mixed beans, fresh tomato salsa, lime & coriander

MAINS

SPICY VEGETABLE LAKSA **VG 9.95**

Rice noodles, bean sprouts, crispy onions, and curried coconut broth

CAERFFILI MAC 'N' CHEESE **V 8.95**

Add creamy garlic mushrooms **2.95**

HERBIVORE BURGER **VG 10.50**

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**

Old school creamy garlic mushrooms

Hand cut chips or skinny fries & smoked aioli **V**

(Available with **VG** mayo)

Caerffili mac 'n' cheese

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

3.50 each

PUDDINGS

TIRAMASU CHOCOLATE SPHERE **V 7.95**

Coffee soaked sponge, whipped mascarpone, espresso syrup & crushed amaretti

CHOCOLATE & CARAMEL BAR **VG 7.50**

Salted caramel ice cream

WELSH ARTISAN CHEESE **V 8.95**

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

'MAKE YOUR OWN' MESS **V 6.95**

Red berries, meringue, vanilla ice cream & mint

APPLE & BLACKBERRY CRUMBLE **V 6.95**

Milk ice cream & vanilla custard

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.