



Evening Menu

Served from 5:30pm

SHARERS WHILST YOU WAIT

Homemade Focaccia & Olives £8.00 (G) (V)
Olive oil & balsamic glaze

Hummus £8.00 (G) (D) (V) (VGA)
Pesto, crostini

STARTERS

Baked Camembert £12.00 (G) (D) (V)
Caramelised onions, crostini

Potted Welsh crab and anchovies £10.00
(D) (MO) (CR) (G)
Toasted sourdough

Sauté Mushrooms £9.50 (G) (GFA) (D) (VGA) (V)
Garlic and cream, toasted sourdough

King Prawns £11.00 (CR) (D) (G) (GFA)
Garlic butter, fresh chilli, sourdough

King Scallops £14.50 (D) (CR) (MO)
Pea puree, pancetta

Blue cheese arancini £10.50 (GF) (D) (VG)
Creamed spinach

Bloody Mary prawn cocktail £11.00 (CR) (D)
(G) (GFA)
Homemade dressing, hint of vodka, baby
gem lettuce, lightly toasted sourdough

BBQ pork bon bons £11.00 (GF) (D) (E)
Crispy slaw

ON THE SIDE

Homemade triple cooked chips
Truffle and parmesan £5.95 (GF) (D) (VG)
Rosemary sea salt £4.95 (GF) (V) (VG)

Parmesan & Rocket salad £4.95 (D) (GF)
(V) (VGA) truffle mustard dressing

Garlic Bread £4.95 (G) (GFA) (D) (V) (VGA)
toasted confit garlic sourdough

MAINS

Crab linguini £22.00 (CR) (D) (G) (SD) (E) (GFA)
Chilli, garlic, tomato

Pasta alla vodka £18.00 (G) (GFA) (D) (SD) (E)
Burrata, rocket, parmesan
Add pancetta for £3.00

10oz Rump steak £29.50 (GF) (D) (SD)
Roasted cherry vine tomatoes, rocket and parmesan
salad, a choice of sauces and potatoes
Chefs Recommendation: Medium Rare

8oz Welsh Ribeye steak £36.00 (GF) (D) (SD)
Creamed spinach, homemade chips, red wine jus

Fish of the day £28.00 (F) (D) (GF)
Pancetta, peas, leeks, garlic, cream, whipped potatoes

Wild mushroom and truffle tagliatelle £22.00 (G) (GFA) (D)
(VD)
Rocket and Parmesan
Add pancetta for £3.00

Homemade Lasagne £18.00 (G) (D) (E)
Slow cooked using beef and pork mince, Garlic bread,
fresh salad

Mon dressed crab £29.00 (CR) (G) (GFA) (E)
Local crab, homemade chips, focaccia, fresh salad and
slaw, charred lemon

Chicken Milanese £28.00 (GF) (D) (E)
Panko breadcrumbs, fresh tomato, avocado and red
onion salad, parmesan shavings, garlic roasted new
potatoes

****Ask about our seafood sharing platters and fresh lobster**

DESSERTS

Mixed berry Eton mess £9.00 (D) (E)
Chantilly cream, raspberry sorbet

Homemade bread and butter pudding £9.00 (G) (D) (E)
Served with warm custard or clotted cream ice cream

Homemade chocolate brownie £8.50 (G) (D) (E)
Salted caramel ice cream, freeze dried raspberries

Affogato £9.50 (SD) (D) (S) (GF)
Espresso coffee, clotted cream ice cream, choice of
liqueur

Homemade tiramisu £9 (G) (D) (E)
Disaronno amaretto

FOOD ALLERGENS AND INTOLERANCES

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available (G) Gluten (D) Dairy (E) Egg (S) Soya (N) Nuts (M) Mustard
(SD) Sulphur Dioxide (MO) Molluscs (CR) Crustaceans (L) Lupin (PN) Peanuts (CE) Celery (SE) Sesame (F) Fish

Please ask a member of staff for more information on food allergens and intolerances before you make your order. Please let us know about any serious allergens.

All ingredients are carefully selected and locally sourced where possible, however we cannot guarantee our dishes to be free of nuts or nut traces or that fish dishes are free from all bone