



Evening Menu

Served from 5:30pm

STARTERS

- Soup of the day £6.50** (G) (GFA) (V)
Warm sourdough bread
- Potted Welsh crab and anchovies £10.00**
(D) (MO) (CR) (G)
Toasted sourdough
- Homemade focaccia £7.50** (G) (V) (VG)
olives, olive oil and balsamic glaze
- Braised Chorizo £8.00** (G) (SD)
Temprenilo wine, honey, home made foccacia
- 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
- Baked camembert £9.50** (D) (V)
Caramelised onions, crostini

ON THE SIDE

- Parmesan & Rocket salad £4.95**
truffle mustard dressing
- Garlic Bread £4.95**
toasted confit garlic sourdough

DESSERTS

- Cheese board £12.50** (G) (D) (SD)
Duo of cheese
Perl wen, perl las, grapes and crackers
- Mixed berry Eton mess £9.00** (D) (E)
Chantilly cream, raspberry sorbet
- Homemade sticky toffee pudding £8.50** (G) (D) (E)
Rich, creamy toffee sauce

MAINS

- Crab, chilli, garlic, tomato linguini £22.00** (CR) (MO) (D) (G) (SD) (E) (GFA)
- Welsh Lamb rump £28.00** (GF) (D)
Dauphinoise potatoes, greens, red wine jus
- ‘Nduja gnocchi £22.00** (G) (D)
Skin on chicken breast, goats cheese, honey
- Seabass £26.00** (GF) (D) (SD)
Crushed garlic roasted potatoes, greens, white wine sauce
- Roasted butternut squash orzo pasta £18.00** (D) (E) (G) (V)
Blue cheese, crispy sage
- 8oz Rib Eye Steak £29.50** (GF) (D) (SD)
Welsh Rib Eye Steak with garlic and rosemary roasted Anglesey potatoes, vine tomatoes, rocket and parmesan salad and a choice of blue cheese or peppercorn sauce
Chefs Recommendation: Medium Rare
- 8oz Fillet Steak £38.00** (GF) (D) (SD)
Welsh Fillet Steak with garlic and rosemary roasted Anglesey potatoes, vine tomatoes, rocket and parmesan salad and a choice of blue cheese or peppercorn sauce

- Chateaubriand £80** (GF) (D) (SD)
Garlic and Rosemary roasted Anglesey new potatoes, vine tomatoes, rocket and parmesan salad and a choice of blue cheese or peppercorn sauce

TO SHARE

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