

## **Starters**

### ***Soup of the Day - £ 5.45***

(Sliced Artisan Bread & Butter)

### ***Chicken and Black Pudding Terrine - £ 6.95***

(Homemade Piccalilli, Toasted Sour Dough finished with Roasted Hazelnuts)

### ***Crispy Goats Cheese Bon Bon's (v) - £ 6.55***

(Beetroot Puree, Pickled Beetroot & Herb Dressing)

### ***Crab and Pink Grape Fruit Salad - £7.95***

(Mixed Leaf & Citrus Dressing)

### ***Pressed Ham Hock - £ 6.95***

(Pina Colada Jam & Pea Shoot Salad)

### ***Caerwylan Prawn Cocktail - £7.45***

(Spiced Marie Rose Sauce, Crisp Iceberg Lettuce)

## ***Sides – £2.95***

Sweet Potato Fries  
Seasonal Vegetables  
Dressed Side Salad  
Homemade Coleslaw  
Buttered New Potatoes  
Triple Cooked Fries

Our Chefs prepare dishes to order, therefore, there may be delays at busy times.  
If you have any food allergies, please talk to a member of staff and ask to see our allergen pack.

## ***Mains Courses***

***Herb Crusted Welsh Lamb Rump - £17.95***  
(Crushed Potato, Provençale Veg & Red Wine Sauce)

***Grilled Fillet of Sea Bass - £ 16.95***  
(Creamed Potato, Broccoli Purée & Citrus Sauce)

***Braised Oxtail and Celeriac Stack - £ 15.95***  
(Baby Spinach & Horseradish cream)

***Pan Fried Chicken Supreme - £ 14.95***  
(Pesto Creamed Potato with Mango & Chilli Salsa)

***Spinach and Ricotta Stuffed Cannelloni (v) - £13.95***  
(Dressed Side Salad)

***Crispy Pork Belly - £14.95***  
(Black Pudding, Celeriac Remoulade and Apple Purée)

### ***From the Grill***

- ***8oz Welsh Fillet Steak*** **£ 22.95**
- ***8oz Welsh Sirloin Steak*** **£ 17.95**
- ***14oz Welsh Ribeye on the Bone*** **£ 19.95**

All Steaks are served with grilled cherry tomatoes, triple cooked chips, sautéed wild mushrooms and a side salad.

***Sauces*** **£ 2.50**

- ***Diane, Béarnaise, Green Peppercorn, Pearl las (Welsh Blue Cheese), Truffle Butter***

Our Chefs prepare dishes to order, therefore, there may be delays at busy times.  
If you have any food allergies, please talk to a member of staff and ask to see our allergen pack.

**Desserts – £ 5.95 Rich Dark**

**Chocolate Delice** (Brandy Snap  
& Coffee Ice Cream)

**Sticky toffee pudding**

(Toffee Sauce & Salted Caramel Ice Cream)

**Seasonal fruit Eton Mess**

(Season Fruits, Fruit Compote, Cream & Meringue)

**Lemon Posset**

(Balsamic Strawberry & Shortbread Biscuit)

**Duo of Ice-Creams or Sorbets – £ 4.95**

(Seasonal Fruit Compote, Toffee Sauce or Chocolate Sauce)

---

**Selection of Welsh Cheeses - £ 8.95 / 12.95**

(Accompanied by a Caramelised Red Onion Chutney, Crisp Celery, Grapes and Biscuits)

**Choose 4 / 6 of the following:**

Perl Wen, Perl Las, Oak Smoked Caerphilly, Snowdonia Bouncing Bomb, Snowdonia Red Devil Leicester, Snowdonia Ginger Spiced Cheddar, Snowdonia Extra Mature Cheddar

---

**Dessert Wine – Chevalier du Pastel Sauterns 125ml - £ 6.50**

**Cafetier of Coffee/ Cappacinio/ Latte/ Espresso & Choc Mints - £ 2.30**

**Pot of Birchall Tea and Caerwylan Shortbread - £ 2.30**

(Varieties Available: Virunga Earl Grey, Darjeeling, Green Tea, Virunga Afternoon Tea, Jasmine Tea Pearls, Green Tea & Peach, Red Berry & Flower, Camomile, Peppermint, Lemongrass and Ginger, Great Rift Decaf or Organic Redbush)

Our Chefs prepare dishes to order, therefore, there may be delays at busy times.  
If you have any food allergies, please talk to a member of staff and ask to see our allergen pack.