



Nibbles

**Garlic, Chilli & Cumin
Marinated Olives - 3.25**

GF DF VG

Warm Bread Basket - 4.95

✓

Hummus with Grilled Breads - 5.25

✓

Starters

Ham Hock Terrine - 5.95

Made in house with a pineapple chutney & toasted sour dough

Soup of The Day - 5.25

Homemade & served with warm bread

Cod & Salmon Fishcake - 5.95

Served with sweet chilli dip

Chilli Prawn Brushetta - 5.45

Served with dressed rocket

Onion Bhaji - 4.95

Served with mint yoghurt, sriracha sauce and dressed leaf ✓

Salt & Pepper Calamari - 6.45

Served with garlic lemon mayonnaise

Garlic & Thyme Mushrooms - 5.25

Served on toasted sourdough ✓

Marinated Chicken Wings - 4.95

With dressed leaf & sour cream

Falafel & Tahini sauce - 5.45

With dressed leaf salad ✓

Cauliflower Nacho's - 4.75

Cumin roasted Cauliflower avocado salsa and vegan cheese ✓

Mains

Welsh Lamb Shank - 15.25

Served with a garlic mash, seasonal vegetables & red wine sauce ✓

Atlantic Cod Loin - 12.45

Battered Cod, hand cut chips with homemade tartare sauce and minty mushy peas ✓

Gressingham Duck Breast - 14.95

With dauphinoise potato & braised red cabbage ✓

Braised Beef Steak - 11.95

Tender beef served with creamy mash potato, rich gravy & seasonal vegetables

Sea Bass - 16.25

Pan-fried sea bass fillets with dauphinoise potatoes & seasonal vegetables

Lasagne - 13.95

Homemade lasagne served with garlic bread

Caerphilly Chicken - 13.95

Baked chicken breast wrapped in prosciutto with crushed new potatoes and season vegetables with a Caerphilly and leek sauce ✓

Ham Hock - 12.45

Pulled and rolled ham hock served with a pineapple chutney, hand cut chips and free range egg ✓

Vegetable Tagine - 12.45

A succulent slowly simmered stew served with fragrant cous cous ✓ (GF available) ✓

Black Bean Chilli - 12.95

A rich vegetarian chilli served with basmati rice and a tortilla basket ✓ ✓

Surf & Turf Risotto - 12.95

Succulent chicken and sweet Atlantic prawns served with parmesan cheese (vegetarian option available)

Grill

All of our meat is sourced from an award winning butchery in the Vale of Glamorgan

Rump Steak 8oz - 12.25

GF DF

Sirloin Steak 8oz - 16.00

GF DF

Fillet 8oz - 23.00

GF DF

Mixed Grill - 15.95

2 grilled sausages, 4oz rump, 5oz gammon, 4oz chicken breast, fried egg ✓ ✓

Cauliflower Steak - 11.50

With Artichoke, olive salad and sweet potato fries

GF VG

All of our grilled meats are served with baked tomato, grilled mushroom, dressed rocket and fries

Sauces - 2.50 EACH

Peppercorn Sauce • Bearnaise Sauce • Stilton Sauce
Salsa Verde

Sides

FRENCH FRIES - 3.00

ONION RINGS - 3.45

SWEET POTATO FRIES - 3.25

HAND CUT CHIPS - 3.25

CHEESY GARLIC BREAD - 4.25

MASHED POTATO - 3.00

GARLIC BREAD - 3.50

Desserts

Sticky Toffee Pudding - 5.25

With Toffee sauce ✓

Homemade Cheesecake - 5.25

Warm Chocolate Brownie - 5.75

Topped with a rich chocolate sauce, served with raspberry ripple ice cream ✓

Caramel Tart - 5.25

Served with ginger and vanilla cream (contains nuts) ✓

Apple and Berry Crumble - 5.75

Apple stewed with cinnamon and demerara sugar topped with a light crispy crumble, served with vanilla custard ✓

Welsh Cheese Board - 7.45

Selection of welsh cheeses, biscuits and onion chutney ✓

Ice Creams & Sorbets - 4.95

Selection of flavours available ✓

Spiced Poached Pear - 4.95

Served with fresh fruit salsa ✓ ✓ ✓

Pizzas

Margherita - 8.95

Classic tomato and cheese ✓

Pepperoni - 9.95

Cheese, tomato, pepperoni and thyme

Prosciutto e Funghi - 9.95

Tomato, cheese, ham, and mushrooms

Calzone - 10.95

Tomato, chicken, mushrooms, Red onions, cheese

Extra Toppings - 0.50

- Olives
- Chilli
- Pineapple
- Mushroom
- Feta Cheese
- Peppers
- Ham
- Chicken
- Anchovies
- Red Onions

Foods prepared on these premises are cooked in vegetable oil that is derived from genetically modified soya.

*PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

MENU KEY GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN