

EVENING MENU



**SERVED MONDAY TO SATURDAY
5.00PM - 9.00PM**

Please Alert our Team to any Allergies or dietary requirements to ensure you are appropriately looked after.

*Guests dining on Our Dinner, Bed and Breakfast offer can choose a 3 course meal from the below menu. Items marked with an * will incur the relevant Supplement charge.*

STARTERS

Soup of the Day (V) (GF available)	7
Pan Seared Asparagus (V)	9
Muffin Poached Egg Hollandaise Sauce	
Smoked Salmon & Caper Plate	10
Sweet Lemon dressing	
Cider Braised Belly Pork	10
Black Pudding Crispy Crackling Apple Puree	
Homemade Salmon & Cod Fishcakes	10
Side Salad Pea & Mint Puree	
Warm Smoked Duck Salad	10
Orange & Cardamom Dressing	

SIDE ORDERS

Bread and Butter (V)	2
Peppercorn Sauce (V) (GF)	3
Diane Sauce (V) (GF)	3
Garlic Butter (V)	3
Shoestring Fries (V) (GF)	4
House Side Salad (V) (GF)	4
Garlic Bread (V)	4
Cheesy Garlic Bread (V)	5
House Chips (V) (GF)	5
House Onion Rings (V) (GF)	5

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BISTRO MENU

Vegetable Tian (V)	16
Roasted Mediterranean Vegetables Kale Pesto Tomato Concass Toasted Pine Nuts	
Skin On Chicken	18
Chicken Supreme Sweet Potato Puree Kale Salad Toasted Pine Nuts Pesto	
Bacon Chop	18
Honey & Wholegrain Mustard Cream Sauce Pan Fried Bacon Chop Roasted Crushed New Potatoes	
Sea-bass & Prawns	21
Baked Sea-bass Fillet Pan Seared Prawns Lemon & Caper Butter Sauteed New Potatoes	
Duo of Fish	21
Battered Cod Loin Panko King Prawns Minted Pea Puree House Chunky Chips	
Welsh Lamb Rump	23
Pan Seared Lamb Rump Roast garlic Mashed Potato Tomato & Mint Concass Lamb Jus	

GRILL MENU

Served with Wild Mushrooms | Roasted Tomato |
Chard Shallots | Watercress | House Chips
*£6 Dinner Package Supplement

28 Day Matured Welsh Celtic Pride

Ribeye Steak	28 *6
Sirloin	28 *6

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DESSERTS

Panache of Ice Cream (V)	7
Mixed Ice Cream Fruit Coulis Brandy Snap Basket	
Home-made Sticky Toffee Pudding (V)	8
Butterscotch Sauce Vanilla Ice Cream	
Pavlova (V)	8
Meringue Fresh Fruit Chantilly Cream	
House Brulee (V)	8
Chocolate & Orange Home-made Shortbread	
Cheesecake (Ve)	8
Ask your server for today's flavour	
Welsh Cheeseboard (V)	10
Selection of Welsh Cheeses Crackers	*3
Fruits House Chutney	

CHILDREN'S MENU

Under 12s Only

1 Course 10 | 2 Courses 13 | 3 Courses 16

Soup of the Day

Garlic Bread

Chicken Salad

Sausage And Mash

Creamy Pasta With Cheese

Fishcakes And Fries

Chicken Strips And Fries

Pancakes

Strawberries | Chocolate Sauce

Sticky Toffee Pudding

Ice Cream

*Dear Guests,
Welcome and thank you for dining with us this evening.
Our dishes are inspired by the season, using fresh Welsh produce where possible.
We hope you enjoy your meal,
Sacha Massey*