

Served Monday to Saturday

NIBBLES

Hummus & Pitta Bread

Marinated Edmata Olives

Selection of Rustic Breads

Garlic Ciabatta

with or without Cheese

£6

STARTERS

Soup of the Day

with Warm Bread Rolls
£,7.50

Breaded Spicy Crab Cake

with Crispy Lettuce Salad, Gherkin, Capers & Tartare Sauce £,7.50

Smoked Chicken Salad

with Figs, Per Las, Walnuts & a Beetroot Dressing £8.50

Smooth Firey Guacamole

with Mediterranean Mixed Olives & Warm Bitesise Blinis (ve) £7

Warm Goats Cheese & Red Onion Tart

sprinkled with Toasted Pine Nuts & Balsamic Glaze (v) f.8.50

Chicken Liver & Cranberry Pâté

Apple & Fruit Chutney & Warm Wholemeal Bloomer Toast f, 7.50

FISH

Grilled Whole Sardine

with Lemongrass, Chilli & Ginger served with Sesame Seaweed

£,18

Warm Smoked Mackerel Salad

with New Potatoes & Creamy Horseradish Dressing

£,19

GRILL

Celtic Pride Cheeseburger

with Onion Nest & Coleslaw

£,17

12oz Grilled Gammon Steak

with Grilled Tomato, Mushroom. Fried Egg & Onion Nest £,18.50

10oz Sirloin Steak

with Grilled Tomato, Mushroom & Onion Nest £,23

All grill meals are served with a choice of New Potatoes, Rustic Fries, or Wild Rice with Salad or Seasonal Vegetables

PASTA

Chicken & Chorizo Penne Pasta

in a Rich Tomato & Pesto Sauce with Rustic Garlic Ciabatta £,12.50

Traditional Home-made Stew of the Week with Braised Warm Red Cabbage & Buttery Mash Potatoes £12

VEGETARIAN & VEGAN

Mushroom, Cranberry & Chestnut Roast with Toasted Pinenuts & Vegetable Gravy
£17

Creamy Wild Mushroom Stroganoff served with Wild Basmati Rice (v)

£,12



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SIDES

Rustic Fries £4

Dressed Salad £3

Coleslaw £,3

Onion Nests £,4

New Potatoes £3

Vegetables £3.50

Wild Rice £,3

Garlic Bread £6

DESSERTS

Hot Pudding of the Day £7.50served with Custard

Warm Waffle & Toffee Sauce £7.50 Topped with Fudge & Chocolate Pieces

Belgian Choocolate Truffle £,7.50 served with Cream

Vanilla Crème Brûlée £,7.50 served with a Shortbread Biscuit

Cheesecake Of The Week £7.50served with Pouring Cream or Ice Cream

Fresh Fruit Salad f,7.50

Ice Cream Selection £,7.50

Selection of Welsh Cheeses with Crackers & Chutney £,12.50

SMALL PLATES SET MENU 1 Course £10 2 courses £14 3 Courses £18 **STARTERS**

Chicken Liver & Cranberry Pâté Apple & Fruit Chutney & Warm Wholemeal Bloomer Toast

> Smooth Firey Guacamole with Mediterranean Mixed Olive Olives & Warm Bitesize Blinis (ve)

Soup of the Day served with Warm Bread Rolls

Breaded Spicy Crab Cake with Crispy Lettuce Salad, Gherkin, Capers & Tartare Sauce

MAINS

Traditional Home-made Stew of the Week with Braised Warm Red Cabbage & Buttery Mash Potatoes (Ask your server for this week's selection)

Creamy Wild Mushroom Stroganoff served with Wild Basmati Rice (v)

Grilled 6oz Gammon Steak Slow Roasted Tomato, Onion Nest, Pineapple & Rustic Fries

Chicken & Chorizo Penne Pasta in a Rich Tomato & Pesto Sauce with Rustic Garlic Ciabatta Celtic Pride Cheesburger served with Onion Nest, Coleslaw & Rustic Fries

Traditional Sausage & Mash served with Garden Peas & Rich Onion Gravy

Warm Peppered Mackerel Salad with a Creamy Horseradish Dressing & Buttery New Potatoes

Cheese & Ham Omelette served with a Crispy Leaf Salad & Buttery New Potatoes

DESSERTS

Today's Selection of Hot Pudding served with Custard

> Vanilla Crème Brûlée served with a Shortbread Biscuit

> > Fresh Fruit Salad served with Cream

Warm Waffle & Toffee Sauce Topped with Fudge & Chocolate Pieces

Today's Selection of Cheesecake served with Pouring Cream or Ice Cream

Ice Cream Selection