

NIBBLES

Beetroot Hummus with Toasted Ciabatta £6.50

Marinated Kalamata Olives
with Crumbled Feta Cheese
£6.50

Warm Rosemary & Sea Salt Focaccia Rolls

with Balsamic and Olive Oil

£6.50

Serrano Ham Croquettes drizzled with Black Truffle Oil and Parmesan Shavings

STARTERS _____

Homemade Soup of the day

with Warm Bread Rolls

£7.50

Honey Glazed Ham Hock Terrine with a Traditional Piccalilli & Toasted Blinis £7.50

Mixed Charcuterie Platter

with Stuffed Peppers, Mixed Olives, Beetroot Hummus, Toasted
Blinis & Balsamic & Olive Oil
£8.00

Sauteed Wild Mushroom Bruschetta drizzled with a Tarragon Oil and Crispy Onions £7.00

Deep fried Devilled Whitebait with Homemade Tartare Sauce & Buttered Wholemeal Bread & Wedge of Lemon £7.50

Pan Fried Scallops in a Lemon Butter on a Bed of Creamy Cauliflower Puree & Crispy Chorizo

Monday – Sunday 6pm - 9pm

____ SEAFOOD & FISH _

Whole Grilled Seabass

topped with a Caper, Prawn and Dill Butter & Wedge of Lemon served with Chunky Chips £18.95

Bulkeley Fish and Chips

in a Homemade Crispy Beer Batter served with Mushy Peas & Fresh
Tartare Sauce
£18.00

Red Thai Curry with King Prawns and Scallops served with Wild Rice and a Garlic and Coriander Naan Bread £17..50

____ GRILL ____

The Bulkeley Burger

Lamb & Rosemary Burger with a Mint Mayonnaise served with Coleslaw, Onion Nest & Rustic Fries £17.00

Mixed Grill

Lamb Chop, Beef Steak, Pork Steak, Gammon, Sausage, Black Pudding, Fried Egg with a Slow Roast Tomato, Grilled Mushrooms, Onion Nest & Rustic Fries £26..50

10oz Welsh Sirloin Steak

with a Slow Roasted Tomato, Grilled Mushrooms, Onion Nest & Rustic Fries $\pounds 25.50$

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

ROAST OF THE DAY

Ask your server for Today's Selection £18.00

(v) vegetarian (ve) vegan

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements..

Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.



_ CHEF'S SELECTION____

Pan Fried Cod Loin with a Pesto Crust served on a Creamy White Wine & Dill Broth with Mussels, Cockles & Prawns £18.95

10oz Welsh Rib-Eye Steak

served with a Slow Roasted Tomato, Grilled Mushrooms, Onion Nests & Rustic Fries served with a Creamy Diane Sauce £27.00

Roasted Chicken Breast

with a Creamy Wild Mushroom & Thyme Sauce, finished with a Trio of Gnocchi & Crispy Leeks £17.50

Pan Fried Cajun Salmon Fillet

on a Fresh Salad of Avocado, Azuki Beans, Black Rice & Tomatoes, served with a fresh Tzatziki Dip £18.95

Roasted Welsh Lamb Rump

with a Spring Onion & Garlic Mash Potato drizzled with Mint Pesto and a Rich Red Wine Jus £26.50

SIDES

Rustic Fries £4.50
Seasoned Wedges £4.50
New Potatoes £4.00
Selection of Vegetables £4.50
Dressed Salad £4.00
Wild Rice £4.50
Onion Nest £4.95

___VEGETARIAN & VEGAN__

Cauliflower and Red Pepper Curry
with Wild Rice and a Garlic & Coriander Naan Bread
£17.50

Ravioli

filled with Beetroot, Roasted Onion & Vegan Feta served on a Lightly Spiced Tomato Sauce with Olives £17.50

Spinach and Mushroom Lasagne served with Garlic Bread, Spicy Wedges & Side Salad £17.50

DESSERTS

Chocolate and Butterscotch Profiteroles

served with Pouring Cream

£7.50

Bramley Apple Pie served with Custard £7.50

Citrus Lemon Tart with a Raspberry Sorbet £7.50

White Chocolate Creme Brulee with a Fruit Compote & Shortbread Biscuit £7.50

Cheesecake of the Day £7.50

Fresh Fruit Salad £7.00

Selection of Ice Cream or Sorbet £7.00

Selection of Welsh Cheeses with Crackers and Chutney £12.50

(v) vegetarian (ve) vegan

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements..

Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.