



APPETISERS & LITE BITES

Chefs Soup of The Day, artisan Bread, anglesey Butter **£5.5**

Classic Prawn Cocktail, russian Dressing, buttered Brown Bread **£7**

Beetroot Falafels, spiced Cous Cous, tzatziki (V) **£6**

Smoked Haddock Fishcakes, chilli Jam, salad **£7**

Chicken & Pork Terrine, onion Marmalade, artisan Bread **£6.5**

Fried Halloumi, tomato & Basil Salad, sweet Pepper Dressing (V) **£6.5**

MAINS

Roast Topside of Welsh Beef **£14.5**

Roast Leg of Glandwr Butchers Lamb **£14.5**

Chargrilled Chicken Fillet **£14.5**

Mushroom & Nut Roast (V) **£12.5**

(Creamed & Roast Potatoes, Pan Gravy, yorkshire Pudding, seasoning, honeyed Parsnip, braised Red Cabbage, seasonal Vegetables)

Grilled Hake Fillet, lime & Watercress Sauce,
seasonal Vegetables, crushed New Potatoes **£14.5**

Shredded Crispy Beef, sweet Chilli Sauce, spring Onion,
sticky Coconut Rice, prawn Crackers **£14**

Seafood Boullabaise-haddock, king Prawns, mussels, monkfish,
tomato & Saffron Broth, artisan Breads **£16**

Sweet Potato Roulade Roast Vegetables, vegan Cream Cheese,
tomato & Basil Sauce, rocket Dressing (Ve) **£12.5**

DESSERTS **£6.5 each**

Cinnamon Spiced Apple Crumble, Butterscotch Toffee Sauce, Clotted Cream

Tavern Chocolate Brownie, Vanilla Ice Cream Chocolate Sauce

Belgian Waffle, Banana Fudge Ice Cream, Banana, Maple Syrup

Lemon Cheesecake, Raspberry Compote, Pouring Cream

Vegan Chocolate & Coconut Tart, Vegan Ice Cream **(Ve)**

Warm Bakewell Tart, Custard, Fresh Raspberries

Welsh Dairy Ice Cream Selection 3 Scoops **£4.5** 2 Scoops **£3.5**

Kids Ice Cream **£2**

Sorbet Selection **£4**

SIDES

Handcut Chips **£4**

French Fries **£3**

Garlic Ciabatta **£4** With Cheese **£5**

Onion Rings **£3.5**

KIDS MEALS

Kids Roast Dinner **£7.5**

Sausage, Chips & Beans **£6.5**

Crispy Cod Bites, Chips & Peas **£6.5**

Penne Pasta & Tomato Sauce **(V)** **£6.5**

For any dietary requirements please ask your server for more information.

Thank you

