

Large Party Menu 2026

STARTERS

- Chef's soup of the day** *sourdough, olive bread, Welsh butter* (v) 8.5
- Tempura cauliflower florets** *Korean BBQ sauce, spring onion & cucumber* (ve) 9.5
- Smoked salmon & prawn tian** *dill mayonnaise, toasted ciabatta* 12
- Sauteed mushrooms** *white wine, garlic, shallots, cream, toasted sourdough* (v) 9.5
- Ham hock terrine** *tangy homemade piccalilli, toasted sourdough* 10.5

MAINS

- Pan fried seabass fillet** *caper butter sauce, fresh tarragon, crushed new potatoes, fresh vegetables* (ngci) 24
- Chargrilled chicken breast** *cider leek & grain mustard sauce, mash or triple cooked chips, fresh market vegetables* (ngci) 22
- Welsh Pork & Leek Sausages** *rich onion, herbs, gravy, creamed potato, fresh vegetables* 18.50
- Moroccan style roast vegetable & apricot tagine** *herb cous cous, flatbread* (ve) 18.5
- 7oz Steak burger** *bacon, cheddar cheese, beef tomato, gem lettuce, pickles, signature burger sauce, coleslaw, fries* 19.5
- Crispy shredded chicken** *Thai style sweet chilli sauce, sticky coconut rice, prawn crackers* 20

SIDES

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|---------------------------------------|---|
| Triple cooked chips (v,ngci) 6 | French fries (v,ngci) 6 |
| Salt n chilli fries (v,ngci) 7 | Onion rings (v) 6 |
| Garlic ciabatta (v) 6.5 | Garlic ciabatta & cheese (v) 7.5 |
| Dressed salad (v, ngci) 6 | Fresh market vegetables (v,ngci) 6 |
| Toasted pitta bread (v) 3.5 | Pan gravy 3.5 |
| Peppercorn sauce (ngci) 3.5 | Cider & leek sauce (ngci) 3.5 |

Please note that some dishes may contain traces of nuts. All our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

(v) – vegetarian (ve) – vegan NGCI – made with non-gluten containing ingredients

DESSERTS

Signature Biscoff cheesecake *biscottino ripple ice cream* (v) 9.5

Sticky toffee pudding *salted caramel ice cream, butterscotch sauce* (v) 9.5

White chocolate & pistachio creme brulee *homemade shortbread* (v) 9.5

Tavern chocolate brownie *toffee sauce, vanilla ice cream* (v,ngci) 9.5

Warm raspberry Bakewell tart *custard* (v,ngci) 9.5

Treacle tart *vegan vanilla ice cream, raspberries* (ve) 9.5

Chocolate dipped profiteroles *honeycomb ice cream, chocolate sauce* (v) 9.5

Belgian waffle of the day *please see the specials board* (v) 9.5

Welsh Gold ice cream selection (v,ngci)

2 scoops 6 3 scoops 8

Chocolate, vanilla, strawberry, salted caramel, mint choc chip, honeycomb

Vegan ice cream selection (ve,ngci)

2 scoops 6 3 scoops 8

Vanilla, strawberry, chocolate

Sorbets (ve,ngci)

2 scoops 6

Lemon, mango, blackcurrant

CHILDREN'S MEALS (under 12)

Sausage fries, peas or beans 10

Chicken goujons *fries, peas or beans* 10

Chicken burger *fries, coleslaw* 11

Fish & chips *mushy peas* (ngci) 12

Penne pasta *tomato sauce, garlic bread* (v) 10

CHILDREN'S DESSERTS

Salted caramel profiteroles (v) 8

Chocolate brownie sundae (v) 8

Ice cream pot (v) 3 (1 scoop)

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