

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

- Chargrilled pork loin steak** *peppercorn sauce, crushed new potatoes, fresh market vegetables* 20
- 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, gravy, crispy onions, creamed potato, fresh market vegetables* 18.50
- Moroccan style roast vegetable & apricot tagine** *herb cous cous, flatbread* (ve) 18.5
- St Davids burger** *two 4oz chargrilled beef burgers, bacon, cheddar cheese, beef tomato, gem lettuce, pickles, signature burger sauce, coleslaw, french fries* 20
- 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
- Salted caramel 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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