

Summer Menu 2026

STARTERS, NIBBLES, TAPAS

- Marinated olives** (ve, ngci) 5
- Chefs soup of the day** *sourdough, olive bread, Welsh butter* (v) 8.5
- Whipped feta, green herb pesto** *toasted pine nuts, pitta bread* (v) 8.5
- Smoked duck breast** *celeriac remoulade, Welsh plum chutney* 11.50
- Tempura cauliflower florets** *Korean BBQ sauce, spring onion & cucumber* (ve) 9.5
- Greek salad** *feta, olives, beetroot falafel, mint yoghurt* (v,ngci) 9.5
- Crispy breaded whitebait** *lemon & garlic dip, mixed leaf salad* 9.5
- Smoked salmon & prawn tian** *dill mayonnaise, toasted ciabatta* 12
- Sauteed mushrooms** *white wine, garlic, shallots, cream, toasted sourdough* (v) 9.5
- Crispy halloumi** *beef tomato & roasted red pepper salad, hot honey* (v,ngci) 9.5
- Ham hock terrine** *tangy homemade piccalilli, toasted sourdough* 10.5
- Buttermilk fried chicken strips** *honey sriracha sauce, crispy onions, sesame seeds* 10.5

MAINS

- Glandwr butchers matured 10oz sirloin steak** *confit beef tomato, onion rings, peppercorn sauce, triple cooked chips* 38
- Chargrilled Welsh lamb rump** *garlic & rosemary jus ,creamed potatoes ,fresh vegetables* (ngci) 26
- Crispy halloumi & falafel flatbread** *roast vegetables, mint yoghurt, sweet chilli, fries* (v) 19.5
- Pan fried seabass fillet** *caper butter sauce, fresh tarragon, crushed new potatoes, fresh vegetables* (ngci) 24
- Chargrilled chicken & bacon salad** *croutons, ranch or honey & mustard dressing* 18.5
- 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
- Tavern chowder** *hake, cod & salmon, white wine, garlic, cream, diced potato & vegetable broth, herb oil, artisan breads* 22

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

Crispy shredded chicken *Thai style sweet chilli sauce, sticky coconut rice, prawn crackers* 20

16oz chargrilled gammon steak *fried hens' egg, glazed pineapple, garden peas, triple cooked chips* (ngci) 22.5

Welsh Pork & Leek Sausages *rich onion, gravy, crispy onions, creamed potato, fresh vegetables* 18.50

Crispy duck leg confit *black cherry & honey sauce, crushed new potatoes, fresh market vegetables* (ngci) 20

Traditional fish & chips *hand battered fresh haddock, triple cooked chips, mushy peas, lemon, tartare sauce* (ngci) 22

Chargrilled chicken breast *cider leek & grain mustard sauce, mash or triple cooked chips, fresh market vegetables* (ngci) 22

Buttermilk fried chicken burger *bacon, cheddar cheese, beef tomato, gem lettuce, pickles, BBQ sauce, coleslaw, fries* 19.5

Fresh rigatoni pasta *white wine, herbs, garlic, cream, chicken & smoked pancetta, gran Moravia, basil oil* 20

Chefs Authentic jalfrezi curry *mango chutney, sticky coconut rice or triple cooked chips, flatbread, mango chutney choose from chicken* 22 – *roast vegetables* (v) 18.5

Goats cheese & beetroot tortellini *toasted pine nuts, cherry tomatoes, Italian dressing, wilted rocket* (v) 20

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

SIDES

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

LUNCH TIME ONLY MENU (12pm – 2:15pm)

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Sandwiches

Served on white or malted bloomer with coleslaw & salad

Prawn & smoked salmon

dill mayonnaise, gem lettuce 14.5

Club sandwich

grilled chicken & sweetcure bacon, mayo, gem lettuce, tomato (toasted) 14.5

Beetroot falafel

mint yoghurt, tomato, gem lettuce (toasted) (v) 12.5

Perl wen

brie, sweetcure bacon, cranberry relish 13.5

Small Plates £14.5

Battered haddock

triple cooked chips, mushy peas (ngci)

Moroccan vegetable tagine

cous cous, flatbread (ve)

Crispy chicken

Thai sweet chilli sauce, sticky coconut rice

Chicken & smoked pancetta rigatoni

white wine & herb cream

Hot belly pork brioche bap

stuffing, apple sauce, pan gravy, triple cooked chips

Loaded fries £10 Large £16

Oriental *crispy chilli beef, Thai sweet chilli, spring onion, sesame seeds*

Louisiana *buttermilk fried chicken, nacho cheese, BBQ sauce, crispy onions*

PIZZA MENU

Margarita

tomato & mozzarella (v) £16

Carne

sausage, BBQ beef, pepperoni, tomato, mozzarella £20

Capra

spinach, goats' cheese, jalapenos, hot honey, tomato, mozzarella (v) £18.5

Pepperoni

extra pepperoni, chipotle honey, tomato, mozzarella £18.5

Barbacoa

tomato, BBQ beef, chargrilled herb chicken, BBQ sauce, mozzarella £20

Greek

Tomato, feta cheese, red onion, peppers, olives, mozzarella, balsamic glaze (v) £18.5

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