

Winter Menu 2026

STARTERS, TAPAS, SMALL PLATES

Marinated olives (ve) 5

Chefs soup of the day *sourdough, olive bread, Welsh butter* (v, see allergens folder) 9

Whipped garlic infused feta pesto, *toasted pine nuts, crispy flatbread* (v,2) 9

Crispy belly pork *spare rib peking sauce, spring onion, toasted sesame seeds* (2,12,13,14) 12.5

Greek salad *tzatziki, oregano, feta, olives* (v,7,9) 9.5 Add **Lamb kofta** (7,9) 14.5

Smoked mackerel pate *pickled cucumber relish, toasted sourdough* (2,5,7,9) 10

Buttermilk fried chicken *Korean BBQ sauce, Asian slaw, crispy onions* (1,2,12,13) 12
with tempura cauliflower (ve,2,12,13) 10

Classic prawn cocktail *marie rose dressing, crevette garnish, farmers rye bread* (2,3,12) 14

Crispy halloumi *beef tomato & roasted red pepper salad, hot honey* (v,7,14) 9.5

Panko breaded salt n chilli squid *soy, lime & sesame dipping sauce* (2,8,12,13) 12

Patatas bravas *pickled red onion, crispy capers, garlic aioli* (ve,14) 9.5

MAINS

Chargrilled dry cured bacon chop *fried egg, slow roasted beef tomato, bubble & squeak mash, honey mustard vinaigrette* (4,7,9) 20

Crispy halloumi & falafel flatbread *roast vegetables, mint yoghurt sweet chilli, skin on fries* (v,2,4,7) 20

Buttermilk Korean fried chicken burger *hash brown, hot honey, Asian slaw, skin on fries* (2,7,12,13) 20.5

Pan fried seabass fillet *spiced ratatouille, parmentier herb potatoes, crispy capers, pea shoots* (2,5,14) 24

Duo of pork *chargrilled pork loin steak & crispy belly pork, brandy & green peppercorn sauce, crushed new potatoes, buttered savoy cabbage, chantenay carrots* (7,9,14) 22

Glandwr butcher's matured 10oz sirloin steak *garlic & herb butter, grilled beef tomato, onion rings, triple cooked chips* (2,7) 36.5

Chefs authentic chicken rogan josh *sticky coconut rice or triple cooked chips, flatbread, mango chutney* (2,9) 22.5 *with King prawns* (2,3,9) 24

ALLERGY MATRIX

1 CELERY	2 GLUTEN	3 CRUSTACEANS	4 EGGS	5 FISH	6 LUPIN	7 MILK
8 MOLLUSC	9 MUSTARD	10 NUTS	11 PEANUTS	12 SESAME SEEDS	13 SOYA	14 SULPHUR DIOXIDE

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

St Davids burger *two smashed beef patties, mature cheddar, sweetcure bacon, beef tomato, pickles, gem lettuce, tavern burger sauce, coleslaw, skin on fries* (2,4,7,9,13,14) 20.5

Chargrilled Celtic pride Welsh lamb rump *rosemary & redcurrant jus, creamed potatoes, buttered savoy cabbage, chantenay carrots* (1,7,14) 28

Cantonese crispy chicken *sticky coconut rice or triple cooked chips, prawn crackers choose your sauce Thai sweet chilli or Teriyaki sauce* (2,3,4,12,13,14) 20

Moroccan style roast vegetable & apricot tagine *herb cous cous, tzatziki, flatbread* (v,1,2,7) 19

Chargrilled chicken breast *cider, leek & Dijon cream, crushed new potatoes, buttered savoy cabbage, chantenay carrots* (7,9,14) 22.5

Fresh rigatoni pasta *chicken & smoked pancetta, white wine & herb cream, gran Moravia cheese, basil oil* (2,4,7,14) 20

Tavern salad bowl *seasonal leaf salad, edamame beans, falafel, cous cous, candied jalapenos, olives* (ve,2,9) 18

Add chargrilled chicken honey & mustard dressing (2,9,13) 22.50

Add crispy halloumi & sweet chilli jam (v,2,7,9) 20.5

Tavern fish & chips *freshly battered haddock, triple cooked chips, mushy peas, tartar sauce, lemon* (5) 22

SIDES

Triple cooked chips (v) 6

Skin on fries (v) 6

Salt n chilli fries (v) 7

Garlic bread (v,2) 6.5

Garlic bread & cheese (v,2,7) 7.5

Dressed salad (v,9) 6

Onion rings (7,9) 6

SAUCES

Brandy & green peppercorn sauce (7,9,14) 3.5

Rosemary & redcurrant (1,14) 3.5

Cider, leek & Dijon cream (7,9) 3.5

ALLERGY MATRIX

1 CELERY	2 GLUTEN	3 CRUSTACEANS	4 EGGS	5 FISH	6 LUPIN	7 MILK
8 MOLLUSC	9 MUSTARD	10 NUTS	11 PEANUTS	12 SESAME SEEDS	13 SOYA	14 SULPHUR DIOXIDE

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

CHILDRENS MEALS

- Sausage fries, peas or beans** (2,14) 10
- Chicken goujons fries, peas or beans** (1,2,13) 10
- Chicken burger fries, coleslaw** (1,2,4,7,13) 11
- Penne pasta tomato sauce, garlic bread** (v,2,7) 10

SMALL PLATES 14.5

Lunch time only

- Battered haddock**
triple cooked chips, mushy peas tartar sauce (5)
- Hot belly pork bap**
stuffing, apple sauce, pan gravy triple cooked chips (2,4,7,13)
- Chicken & bacon rigatoni pasta**
white wine & herb cream, gran Moravia cheese (2,4,7,14)
- Shredded chicken**
Thai sweet chilli sauce, sticky coconut rice (4,7,12,13,14)

SANDWICHES

Lunch time only

on white or malted bloomer with salad & coleslaw (gluten free bread available)

- The tavern club**
two rashers of sweetcure bacon, sliced chargrilled chicken, gem lettuce, beef tomato, mayonnaise on toast
(2,7,9) 14.5

- Prawn marie rose**
gem lettuce, beef tomato (2,3,7,9) 14

- The veggie club**
crispy halloumi, falafel, chilli jam, gem lettuce on toast (2,7,9) 14

- Ploughman's**
Welsh cheddar, Glandwr butcher's ham, gem lettuce, beef tomato, house piccalilli (2,7,9) 14

ALLERGY MATRIX

1 CELERY	2 GLUTEN	3 CRUSTACEANS	4 EGGS	5 FISH	6 LUPIN	7 MILK
8 MOLLUSC	9 MUSTARD	10 NUTS	11 PEANUTS	12 SESAME SEEDS	13 SOYA	14 SULPHUR DIOXIDE

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