



Sunday Menu 2026

STARTERS

- 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

TAVERN ROASTS & ACCOMPANIMENT

Our roast meats are sourced locally & prepared by Glandwr butchers of Benllech

- Topside of Welsh beef & seasoning** (1,2,4,7) 22.5
Loin of Pork *crackling, apple sauce & seasoning* (1,2,4,7) 20
Turkey breast, pig in blanket & seasoning (1,2,4,7) 21

All served with creamed & duck fat roast potatoes, pan gravy, Yorkshire pudding, honey roast parsnip, fresh market vegetables, braised red cabbage

MAINS

- Glamorgan cheese & leek sausages** *roast & creamed potatoes, pan gravy, honey roast parsnip, braised red cabbage, fresh market vegetables* (2,7,9) 18
Pan fried seabass fillet *spiced ratatouille, parmentier herb potatoes, crispy capers, pea shoots* (2,5,14) 24
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 Celtic pride Welsh lamb rump *roast & creamed potatoes, pan gravy, fresh market vegetables* (1,7,14) 28
Buttermilk fried chicken burger *cheddar cheese & sweetcure bacon, BBQ sauce, skin on fries, coleslaw* (2,4,7,13) 20

SUNDAY SIDES

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| Triple cooked chips (v) 6 | Duck fat roasties 5 |
| Skin on fries (v) 6 | Extra Yorkshire pudding (2,7) 1.5 |
| Salt n chilli fries (v) 7 | Cauliflower mornay (7,13) 6 |
| Garlic bread (v,2) 6.5 | Creamed potatoes (7) 5 |
| Garlic bread & cheese (v,2,7) 7.5 | Braised red cabbage (v) 5 |
| Onion rings (7,9) 6 | |

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

CHILDREN'S MEALS

Kids roast dinner – selection of **turkey, beef, Loin of Pork** (1,2,4,7) 14

Sausage fries, peas or beans (2,14) 10

Chicken goujons fries, peas or beans (1,2,13) 10

Penne pasta tomato sauce, garlic bread (v,2,7) 10

DESSERTS 9.5

Ffion's espresso & mascarpone tiramisu homemade shortbread, amaretto cherries (v,2,4,7,13)

White chocolate & raspberry brulee cheesecake white chocolate chip ice cream (v,2,4,7,13)

Tavern chocolate brownie toffee sauce, salted caramel ice cream (v,4,7,13)

Warm raspberry Bakewell tart custard, raspberries (v,4,7,13)

Chocolate dipped profiteroles honeycomb ice cream, chocolate sauce (v,2,4,7,13)

Welsh Gold ice cream selection (v)

See allergens folder for ice creams and sorbets

2 scoops 6 3 scoops 8

Vanilla, strawberry, chocolate, salted caramel, mint choc chip, honeycomb

Vegan ice cream selection (ve)

2 scoops 6 3 scoops 8

Vanilla, strawberry, chocolate

Sorbets (ve)

2 scoops 6

Lemon, mango, blackcurrant

CHILDREN'S DESSERTS

Chocolate dipped Profiteroles honeycomb ice cream, chocolate sauce (v,2,4,7,13) 7

Chocolate Brownie Sundae (v,4,7,13) 7

Ice Cream Pot 1 scoop - selection as above (v) 3

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