



## TO START

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To start or a light lunch.....

### **PARSNIP, APPLE, CHESTNUT £7**

Creamy parsnip soup, pickled apple, chestnuts,  
with a sausage meat brioche bun  
(can be served vegetarian)

### **MACKEREL, CHICORY AND SQUASH £8**

Treacle cured mackerel, charred chicory, chicory and orange jam,  
pumpkin granola, squash foam.

### **CAULIFLOWER CHEESE £7.50**

Texture of cauliflower, goat cheese fritters, goat cheese foam, caper and apple jam.

### **MENAI MUSSELS £7.50 / £15**

Served simply with mulligatawny sauce and harvester bread.

### **GAME, BREAD AND BLACKBERRIES £9.50**

Game terrine, duck boudin, caramelised bread puree,  
bread tuile, pickled blackberry

### **LAMB, SPELT AND MISO £8.50**

Lamb belly glazed in lamb and miso glaze, crispy sweetbreads,  
mushroom spelt risotto, pickled mushroom.

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## FOR MAIN

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### **BEEF, KIDNEY & MUSHROOM PIE £21**

Ox Cheek and Kidney Suet Pudding, Bone Marrow Crusted Rump Steak  
Texture of Wild Mushrooms, Truffle Powder, Bone Marrow Gravy

### **COD & JERUSALEM ARTICHOKE £19.5**

Pan-Roast Cod, Jerusalem Artichoke Veloute, Pickled Artichoke  
Crisp Artichoke Skins, Salt Cod Fritters

### **MARKET FISH OF THE DAY (DAILY PRICE)**

Seasonal Fish, served with Saffron Potato, Kale, Tomato Mussel Stew

### **LEEK & HAFOD CHEESE B&B PUDDING £16**

Crispy Leeks, Hafod Crumb, Cheese Foam, Chive Veloute, Worcestershire Sauce

### **GUINEA FOWL & CORN £19.5**

Sausage Stuffed Guinea Fowl Wrapped in Bacon, Corn Bread Leg Kiev  
Texture of Sweetcorn

### **DUCK, HONEY, RED CABBAGE £20**

Pan-Roast Duck Breast, Pickled Red Cabbage Puree  
Duck Leg 'Shepherd's Pie', Pumpkin Granola

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## FOR MAIN

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*Every good pub has...*

### **FISH AND CHIPS £15.50**

Fresh Cod, proper pub chips, tartare, minted peas and salad

### **BURGER £10**

Homemade Beef Burger and sesame seed bun,  
smoked cheese and red onion marmalade

**Add pancetta £1   Add an egg £1**

### **40 DAY AGED CELTIC PRIDE WELSH BEEF**

Proper pub chips, grill garnish, dressed salad

### **100Z RIBEYE £25**

Amazing marbling of fat running through the steak giving exceptional flavour

### **80Z FILLET £32**

Prized for its tenderness, full of flavour and the ageing process makes it special

### **STEAK TO SHARE (ALLOW COOKING TIME) £75**

18oz Fillet Steak, proper pub chips, grill garnish, dressed salad

**Add Peppercorn sauce   £2**

**Add Béarnaise sauce   £2**

**Add onion rings   £3**

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## LUNCH MENU

The following dishes are served at lunch between 12noon – 2pm

### SANDWICHES

Served on white or wholemeal bloomer, crisps and salad

Welsh ham and wholegrain mustard	£6
Mature Welsh cheddar and Heddwen's homemade pickle	£6
Fish finger "buttie" with tartare sauce	£7
Classic Club, roasted chicken, cured bacon, crisp baby gem and mayonnaise	£7.50
Welsh brie, bacon and cranberry	£6

ADD CHIPS FOR £1.50

### LIGHT BITES & SALAD

MUSHROOM BRÛLÉE & BRIOCHE	£7!
Homemade brioche and truffle butter	
CHICKEN CAESAR SALAD	£9!
Crisp gem leaves, parmesan, anchovies and classic dressing	
PLOUGHMAN'S	£8!
Roast ham, cheese, pickles, bread and homemade scotch egg	
FISH GOUJONS	£6!
Crisp battered, salad and tartare sauce	
PIE OF THE DAY	£12!
Served with proper chips, seasonal vegetables	

*live today as your next adventure*

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## FOR DESSERT

**TREACLE, STOUT & MALT** £ 7

Brioche treacle tart, bran pastry, stout ice cream and foam  
malt cake puree

**BLACKBERRY & LIQUORICE** £ 7.5

Blackberry mousse, liquorice meringue and ice cream  
textures of blackberries

**COFFEE, FENNEL & CHOCOLATE** £ 6.5

Coffee pannacotta, fennel jam, fennel sable, chocolate mousse  
bee pollen, honey caviar

**JAM JAR** £ 7

Baked rice pudding, spiced pear compote, gingerbread biscuit  
vanilla foam

**PASTRY, APPLE & BROWN SUGAR** £ 7.5

Caramelised puff pastry, brown sugar parfait, textures of apple

**TRAWIAD HUFEN IÂ**

(Pronounced- trow yad heeven ya)

**Vanilla ice cream, shot of espresso** £3

**Vanilla ice cream, shot of Amaretto, Baileys  
or Pedro Ximénez sherry** £4

**... go the whole hog with all three!** £5

**TRIO OF ICE CREAMS** £ 5.50

**ONE SCOOP OF ICE CREAM** £ 2

**FRESH FRUIT SALAD** £ 5.50

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# THE CHEESE BOARD

CHOOSE THREE CHEESES £6.50  
CHOOSE FIVE CHEESES £9  
CHOOSE ALL SEVEN CHEESES £13

**Perl Wen** - organic soft cheese, brie style  
**Gorwydd** - 2 month matured Caerphilly  
**Heb Enw** - hard, creamy goat's cheese  
**Hafod** - mature farmhouse, cheddar style  
**Cilmeityn** - mild, fresh, creamy goat's cheese  
**Black Bomber** - strong, mature cheddar style  
**Perl Lâs** - organic, mature blue cheese

Served with homemade chutney, honey, celery,  
grapes and homemade crackers.

## PORT AND MADEIRA

**KROHN AMBASSADOR RUBY PORT**  
Lovely rich, juicy - a cut above regular house tippie!  
50ml £2.45    100ml £4.90

**KROHN LATE BOTTLED VINTAGE PORT 2009**  
Deep garnet with rich mouth filling flavours of ripe fruit,  
balanced by notes of chocolate and peppery tannins.  
50ml £3.55    100ml £7.10

**SMITH WOODHOUSE 10 YEAR OLD TAWNY PORT**  
Maturing in oak casks for 10years gives this  
light tawny colour and rich fruit and nut flavours.  
50ml £5.15    100ml £10.30

**BLANDY'S DUKE OF CUMBERLAND MADEIRA**  
Unusual wine made by heating wine in 'estufas', fortifying  
it with brandy and then maturing in oak casks. Delicious!  
50ml £3.70    100ml £7.40