



FOR MAIN

BEEF AND ONION £19

Rump of Beef, Texture of Onions, “Cottage Pie”
Summer Cabbage & Bone Marrow Sauce

PORK, CARROT AND POTATO £17

Pork Wellington, Fondant Potato, Glazed Carrots and a Pork Pie Sauce

MARKET FISH OF THE DAY (DAILY PRICE)

Seasonal Fish, served with Potted Shrimp Butter, Seasonal Potatoes & Vegetables

LAMB, AUBERGINE, LETTUCE £18

Rump of Welsh Lamb, Shoulder “Kofta”, Aubergine and Charred Lettuce

HAZELNUT, WATERCRESS AND DUCK EGG £13

Hazelnut Gnocchi, Watercress Cream and Potato Wrapped Duck Egg

SEA TROUT, LEEK AND BACON £15

Cider Cured Sea Trout, Seafood Sauce and Powder, Creamed Leek and Bacon

Please be aware our food may contain the following allergens: peanuts, nuts, milk, egg, fish, shellfish, soya, Gluten, Sesame seeds, celery, mustard, lupin and Sulphites. If you have any allergies or concerns please speak to your server.

All weights are before cooking.



FOR MAIN

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

8OZ 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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