

TO START

...or a light lunch

SEASONAL SOUP £6

Hafod and herb scone, celery jam and Truffle butter

SALMON, CUCUMBER AND DILL £7.50

Hot and cold smoked salmon, dill ketchup, dill powder,
cucumber jelly, compressed cucumber.

HAM AND CHICKEN TERRINE £7

Pinenut butter, texture of carrot, chicken skin and rosemary crumble.

ASPARAGUS, SORREL, RICOTTA £6.50

Pin roasted asparagus, sorrel panacotta, sorrel pesto, baked ricotta,
“bierre noisette” powder, egg yolk puree.

LAMB, PEA, MINT AND YOGHURT £7

Home cured smoked lamb cannon and pea tartlet, smoked lamb,
texture of pea, mint jelly and spiced yoghurt

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THE MAIN EVENT

LAMB AND ONION £19

Marinated Lamb Rump and beer braised lamb faggot, potato fondant and texture of onions.

PLAICE, SHELLFISH AND LEEKS £17

Plaice stuffed with potted shrimp, confit potato, texture of leeks and leek cockle and sea vegetable velouté.

CHICKEN, GARLIC, SPRING VEGETABLE £16

Pan roasted chicken breast, black garlic puree, wild garlic pannacotta, chicken boudin in potato, asparagus, and chicken skin crumble.

BROCCOLI, ALMOND AND BLUE CHEESE £15

Tempura broccoli stalks, pickled florets, almond gel, almond gnocchi and texture of blue cheese.

PORK, CABBAGE, CARROT AND RHUBARB £16

Marinated pork fillet, BBQ pork shoulder, cabbage ball, texture of carrot, pork skin, rhubarb ketchup and pork pie sauce.

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THE CLASSICS

Every good pub has...

BURGER £10

Homemade Beef Burger and homemade sesame seed bun, cheese, tomato and red onion marmalade, proper chips, coleslaw.

Add pancetta £1 • Add an egg £1

PROPER PIE OF THE DAY £12

Served with proper chips and seasonal vegetables.

MUSSELS £7.50 / £15

Leek, bacon and cider cream sauce, Henllan bread.

COD GOUJON £6

Served with salad and homemade tartare sauce.

FISH AND CHIPS £15.50

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

FISH OF THE DAY £15

Crushed new potatoes, capers, spring onion, potted shrimp sauce, seasonal vegetables.

WELSH BEEF

Proper pub chips, grill garnish, dressed salad

10 OZ RIBEYE £26

Amazing marbling of fat running through the steak giving exceptional flavour

10 OZ SIRLOIN £24

This steak is prized for its exceptional taste, with a layer of fat on the outside to give moisture and flavour.

Add Peppercorn sauce £2 • Add Café de Paris butter £2 • Add Onion Rings £3

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FOR DESSERT

Something to finish...

HAZELNUT AND APPLE £6.50

Hazelnut and apple Bakewell, apple gel and praline ice cream.

BANANA FOSTERS £7.00

Banana and Chocolate parfait, chocolate gel, caramalised Banana, rum Foam.

JAM JAR £7.00

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

COFFEE, FENNEL, CHOCOLATE & HONEY £6.50

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

WHITE CHOCOLATE, BLOOD ORANGE £7.00

Blood orange mousse, white chocolate collar and blood orange ice cream

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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