

TO START

SEASONAL SOUP £6.50 (V)

Hafod and herb scone, celery jam and Truffle butter

SALMON, CUCUMBER & DILL £7.95

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

HAM & CHICKEN TERRINE £7.25

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

ASPARAGUS, SORREL, RICOTTA £7 (V)

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

LAMB, PEA, MINT & YOGHURT £7.50

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

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.



THE MAIN EVENT

LAMB & ONION £19

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

CIDER CURED SEA TROUT £17

Confit potato, texture of leeks and cockle and leek sauce.

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 & BLUE CHEESE £15 (V)

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

PORK, CABBAGE, CARROT & RHUBARB £16

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

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.



THE CLASSICS

Every good pub has...

BURGER

Homemade sesame seed bun, cheese, tomatoes and red onion marmalade, proper chips, coleslaw.

Homemade Veggie burger £10.50 (V)

Celtic Beef burger £12.00

Add pancetta £1.50 • Add egg £1.50

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 £7

Served with salad and homemade tartare sauce.

FISH & CHIPS £15.50

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

FISH OF THE DAY £16

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

CELTIC PRIDE WELSH BEEF

Proper pub chips, grill garnish, dressed salad

10 OZ RIBEYE £28

Amazing marbling of fat running through the steak giving exceptional flavour

8 OZ SIRLOIN £26

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

Add Peppercorn sauce £2.50 • Add Café de Paris butter £2.50 • Add Onion Rings £3

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.

DESSERTS

Something to finish...

TIRAMISU £6.50

Coffee sorbet, biscotti biscuit

JAM JAR £7.00

Coconut rice pudding, pineapple chilli jam and rum cream

BANANA & CHOCOLATE £7.00

Dark chocolate tart, caramlised bananas and banana ice cream

RHUBARB & CUSTARD £7.00

Vanilla Crème brulee, texture of rhubarb

HOT LEMON PUDDING £6.50

Sponge, lemon curd and meringue

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

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.