

## SNACKS & SHARERS

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### Mixed olives VE

£4.50

### Selection of artisan bread

Netherend Farm butter

£6

### Guacamole and baked tortilla chips VE

£6

### Green pea and mint hummus VE

Clay pot-baked Bachelldre bread

£6

### Fritto misto and aioli

£7.50

## STARTERS

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### Seasonal soup VE

£7

### Pembrokeshire crab cakes

Coriander and lime mayonnaise

£9.95

### Severn and Wye cured salmon

Pickled vegetables, herb crème fraîche, rye bread

£10

### Torched mackerel

Golden beetroot, goat's cheese, citrus aioli

£8

### Grilled asparagus V

Poached duck egg, shaved Caerphilly cheese, truffle oil

£8

### British charcuterie board

Cornichons, sourdough, rapeseed oil

For one £12 | To share £18

### Smoked chicken and apricot terrine

Citrus dressing, apple chutney

£7.50

### Gochujang fried chicken wings

£7.50

V = vegetarian | VE = vegan Let us know if you'd like gluten-free bread

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

## SANDWICHES

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Served with fries

### Fish finger sandwich

Homemade tartare sauce, gem lettuce, charcoal bun  
£14

### Crispy pesto chicken breast

Smashed avocado, citrus mayonnaise, focaccia  
£12

## SALADS

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### Caesar salad V

Baby gem, Caesar dressing, croutons, Teifi cheese  
£10

### Superfood salad VE

Grilled tenderstem broccoli, quinoa, avocado, tomato,  
kidney beans, goji berries, chopped nuts  
£10

Add: Chicken supreme £8 | Pant-Ys-Gawn goat's cheese V £5 | Grilled salmon £7

## MAINS

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### Vale of Glamorgan beer-battered fish

Triple-cooked chips, mushy peas, homemade tartare sauce  
£16.50

### Anglesey mussels and fries

Welsh cider sauce  
Small £11 | Large £16

### Grilled catch of the day

£18

### Chicken laksa

Egg noodles, crispy shallots, soft boiled egg  
£18

### Pembrokeshire salt marsh lamb shepherd's pie

£19.50

### Pumpkin, squash and sweet potato massaman curry VE

Thai-style chutney, crispy rice cake  
£16.50

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## FROM THE GRILL

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### **Celtic Pride beef burger**

Tomato jam, bacon, Welsh rarebit, brioche bun, fries  
£18

### **Tandoori cod burger**

Green chutney, charcoal bun, fries  
£17.50

### **Plant-based burger VE**

Flat mushroom, tomato jam, vegan cheddar, brioche-style bun, fries  
£17

All of the below are served with your choice of:  
Peppercorn sauce | Chipotle ketchup | Béarnaise

### **Welsh lamb cutlets**

Green vegetables  
£23.50

### **8oz Cefn Mawr Farm sirloin steak**

Confit flat mushroom, roasted plum tomato, triple-cooked chips  
£29

### **8oz Cefn Mawr Farm rib-eye steak**

King prawns, laverbread butter, triple-cooked chips  
£38

## ON THE SIDE

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### **Fries or triple-cooked chips VE**

£4

### **Blaencamel Farm leek and potato boulangère V**

£7

### **Blas y Tir new potatoes V**

Garlic butter  
£5

### **Tenderstem broccoli VE**

Smoked garlic and shallots  
£7

### **Wildflower honey and marmalade heritage carrots V**

£6

### **Teifi cauliflower cheese gratin V**

£7

## DESSERTS

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**Welsh cake and Brecon honey cheesecake V**  
£8.50

**Dark chocolate and Penderyn whisky mousse V**  
Wye Valley raspberries, honeycomb  
£8.50

**Pant-Ys-Gawn panna cotta V**  
Poached rhubarb, Aberffraw biscuit crumb  
£8

**Bara Brith bread and butter pudding V**  
Dairy Farm vanilla ice cream  
£8

**Chocolate and orange tart VE**  
Salted caramel ice cream  
£8

**Two scoops of Dairy Farm ice cream or sorbet V**  
Honeycomb, coulis, mini waffle cone, berries  
£7

**Welsh cheese board**  
Pembrokeshire biscuits, grapes, Snowdonia chutney  
For one £12 | To share £18