

BAR SNACKS

Roasted pumpkin and red chilli hummus, crispbread (ve)	7
Smoked garlic and Halen Môn salted butter flatbread (v)	8
Monkfish goujons, dragon aioli, lime	8
Menai oysters, pickled shallot, lemon	6 ea
Trealy Farm charcuterie, pickles	10
Braised baby leek and wild mushroom tartine (v)	7
Prawn and ginger chicken wing, buttermilk sauce, hot sauce	10

MAINS

Vale of Glamorgan beer-battered fish, triple-cooked chips, mushy peas, homemade tartare sauce (voa)	20
Plant-based burger (ve) Flat mushroom, tomato jam, vegan cheddar, brioche-style bun, fries	18
Celtic Pride beef burger Bacon, Welsh rarebit, tomato jam, artisan bun, fries	19
Grilled chicken breast Avocado, bacon, artisan bun, fries	18
Venison pie, roasted roots, gravy	20

SALADS

Caesar Caerdydd (v) Gem lettuce, Caesar dressing, croutons, Teifi cheese	10
Superfood salad (ve) Kale, rocket, quinoa, avocado, beans, goji berries, seeds, nuts	10

Add:

Chicken supreme 8 Pant-Ys-Gawn goat's cheese (v) 5
Grilled salmon 9 Vegan halloumi (ve) 6

SIDES

Fries or triple-cooked chips (ve)	5
Garlic Blas y Tir leeks and sautéed potatoes (v)	6
Welsh honey and garlic-roasted root vegetables (v)	6
Black Bomber mash (v)	7

DESSERTS

Blackberry and apple crumble, Black Mountain brandy liqueur custard (v)	9
Bara Brith bread and butter pudding, Dairy Farm vanilla ice cream (v)	8
Merlyn cheesecake, milk chocolate, amaretto crumb (v)	8
Two scoops of Dairy Farm ice cream or sorbet, coulis, berries, chocolate, waffle cone (v)	8
Welsh cheeseboard, Pembrokeshire biscuits, grapes, Snowdonia chutney	For one 14 To share 19

(v) vegetarian | (ve) vegan | (voa) vegan option available

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. An optional 12.5% service charge will be added to your bill.