



WELCOME SIPS	Peterstone Garden Fizz A refreshing yet spicy blend of locally made Gin with Lemongrass, Rosemary, and Ginger beer.	£11.95
FOR THE TABLE	Antipasti olives Mixed olives in extra virgin olive oil	£5
	Halloumi fries Jalapeno mayonnaise	£6
	Peterstone Welsh Rarebit Spiced plum chutney.	£5 / £9
STARTERS	Chunky vegetables & butter bean soup Wild garlic pesto, freshly baked barra gallega, Netherend butter	£8.50
	Grilled goat's cheese crouton Confit leeks, Penpont farm organic salad leaves, balsamic glaze	£8.50
	New season Wye Valley Asparagus Warm salad of garden peas & broad beans, poached hens' egg, crispy Parma ham	£10
	Chilli & Garlic pan fried King Prawns Grilled Alex Gooch Organic Sourdough, chimichurri, chive oil	£10.5
	Fresh egg pasta ravioli Braised brisket in a rich red wine & tomato ragu, parmesan, red wine sauce	£9.50
	Caesar Salad Romaine lettuce, croutons, anchovies, shaved parmesan & Caesar dressing	£8.5
MAINS	Pan seared fillet of Beef Slow cooked brisket, fondant potato, onion puree, tender stem broccoli & pink peppercorn sauce	£32
	Pork two ways Pan fried tenderloin, cider braised belly, savoy cabbage, bubble & squeak, apple sauce, pork jus	£23
	Oven roasted lamb rump (served pink) 12-hour braised shoulder, dauphinoise potatoes, curly kale, red wine jus	£25
	Chicken 'Milanese' Panko breaded Chicken breast, rustic tomato sauce, rustic egg tagliatelle, fresh parmesan	£20
	Pan fried Cod fillet Sauteed new potatoes, samphire, dill, caper & crayfish tail sauce	£23
	Beer battered Fish & chips Chunky tartare sauce, crushed peas, triple cooked chips, charred lemon	£18
	Red wine braised Puy Lentils cassoulet Braised puy lentils, tomato & organic beans cassoulet, soft herb polenta & feta cheese crumbs	£18
THE GRILL	8 oz Ribeye steak	£38
	8 oz Sirloin steak	£31
	8 oz Rump steak Served with grilled tomato, mushroom, onion rings & triple cooked chips	£25
	Add a sauce+£4 Peppercorn Perl las Red Wine	
SIDES-£4.50	Triple cooked chips Beer battered onion rings Steamed seasonal mixed greens Buttered New Season Potatoes Roasted root vegetables Penpont farm organic salad leaves	

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones.



DESSERTS

Sticky toffee pudding	£9
<i>Butterscotch sauce, clotted cream ice cream</i>	
Homemade Belgian chocolate brownie	£9
<i>Chocolate sauce, Pistachio ice cream</i>	
New season Strawberries pavlova	£9
<i>Macerated strawberries, strawberries coulis, Chantilly cream</i>	
Basque cheesecake	£9
<i>Fruits of the forest compote, coulis</i>	
Affogato	£5.50
<i>A scoop of ice cream topped with a shot of espresso</i>	
Cheeseboard selection	£10.50
<i>Perl Las, Perl Wen, Caerphilly, Grapes, Celery, Quince Jelly & Crackers</i>	
Ice cream selection – 3 scoops for £7.50	
<i>Strawberry & Cream, Vanilla, Clotted Cream, Chocolate, Pistachio, Rum & Raisins</i>	

A SIP TO FINISH

Frosted Strawberry Daquiri	£10.00
<i>Locally sourced Black Mountain Maple Rum, Lime Juice, Strawberry Puree, Fresh Strawberries and Mint</i>	

TO FINISH

Speciality Tea	£3.75
<i>Jasmine Pearls, Darjeeling Earl Grey, Peppermint, Chamomile</i>	
Liqueur coffee	£9
<i>‘Add your favourite tippie’, Penderyn Whiskey, Merlyn Welsh Cream, Tia Maria</i>	
Port	£5.95
<i>Taylor’s Tawny, Dows ruby, Cockburn’s Porto Blanco</i>	
Dessert wine	£8.50
<i>Perle d’Arche Sauternes, France, 2020, 100 ml</i>	
House coffee	£3.50
House coffee & homemade truffles	£5.50

OUR SUPPLIERS

F E RICHARDS OF CRICKHOWELL

Meat & Game

Alex Jones – Abergavenny

Fruits & Vegetables

Castell Howell – Llanelly

Welsh products specialist

Brecon Milk

Eggs & Dairy

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