



Cauliflower & Thyme Soup Mini cheddar scones	£8
Potted Wye Valley Oak Smoked Mackerel Toasted ciabatta, caper & dill butter	£8
Warm Baked Goat's Cheese Chicory, confit leeks, crouton, herb oil	£9
King Prawn & Mussel Gratin White wine cream, spinach, lemon gremolata crumb	£11
Warm Lentil Salad, Pear & Welsh Blue Cheese Rocket, crisp prosciutto, caramelised walnuts	£11
BBQ Beef Sliders Smoked Aioli, crisp onions, dressed leaves	£10
MAINS	
Baked Hake with Welsh Rarebit Creamed mash, leeks, cider & fresh mussel sauce	£26
Butternut Squash Wellington (V) Tenderstem Broccoli, roasted butternut squash purée, red wine sauce	£18
Turkey Milanese Rocket, Fennel & parmesan salad, roasted pepper dressing	£20
Trio of Beef Slow cooked braised brisket, mini cottage pie, grilled ribeye, carrot purée	£35
Pan-Roasted Salmon Brown butter, capers, winter greens, potato fondant	£26
Grilled Celtic Pride Sirloin Steak (227g) Mushroom, tomato, onion rings & Koffman fries	£32
Slow-Cooked Beef Cottage Pie Buttered seasonal greens, braised red cabbage	£19
Mixed Fish Pie with Prawns & Caerphilly Mash Buttered seasonal greens	£19
SIDES - £5	
Koffman Fries	
Buttered Seasonal Greens	
Honey-Roasted Root Vegetables	
Rocket, Fennel & Parmesan Salad	
Creamed Mash	