



**Cauliflower & Thyme Soup** £8  
Mini cheddar scones

**Potted Wye Valley Oak Smoked Mackerel** £8  
Toasted ciabatta, caper & dill butter

**Warm Baked Goat's Cheese** £9  
Chicory, confit leeks, crouton, herb oil

**King Prawn & Mussel Gratin** £11  
White wine cream, spinach, lemon gremolata crumb

**Warm Lentil Salad, Pear & Welsh Blue Cheese** £11  
Rocket, crisp prosciutto, caramelised walnuts

**BBQ Beef Sliders** £10  
Smoked Aioli, crisp onions, dressed leaves

## MAINS

**Baked Hake with Welsh Rarebit** £26  
Creamed mash, leeks, cider & fresh mussel sauce

**Butternut Squash Wellington (V)** £18  
Tenderstem Broccoli, roasted butternut squash purée, red wine sauce

**Turkey Milanese** £20  
Rocket, Fennel & parmesan salad, roasted pepper dressing

**Trio of Beef** £35  
Slow cooked braised brisket, mini cottage pie, grilled ribeye, carrot purée

**Pan-Roasted Salmon** £26  
Brown butter, capers, winter greens, potato fondant

**Grilled Celtic Pride Sirloin Steak (227g)** £32  
Mushroom, tomato, onion rings & Koffman fries

**Slow-Cooked Beef Cottage Pie** £19  
Buttered seasonal greens, braised red cabbage

**Mixed Fish Pie with Prawns & Caerphilly Mash** £19  
Buttered seasonal greens

## SIDES - £5

Koffman Fries  
Buttered Seasonal Greens  
Honey-Roasted Root Vegetables  
Rocket, Fennel & Parmesan Salad  
Creamed Mash