



FOR THE TABLE

Antipasti olives Mixed olives in extra virgin olive oil	£5
Cockle Popcorn Garlic mayonnaise	£6
Halloumi fries Roasted red pepper dip	£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
Caesar Salad Romaine lettuce, croutons, anchovies, shaved parmesan & Caesar dressing	£8.5
New season Wye Valley Asparagus Warm salad of garden peas & broad beans, poached hens' egg, crispy Parma ham	£10
Creamed mushroom & perl las bruschetta Garlic & white wine sauce, grilled Alex Gooch Sourdough, crispy onion	£8.50

MAINS

Crunchy buttermilk chicken Julienne fries, coleslaw, chive sour cream	£17
Freshly baked Steak, mushroom & Ale pie Homemade shortcrust pastry, triple cooked chips, crushed peas, red wine Jus	£15
Chicken Milanese Breaded Chicken breast, rustic tomato sauce, tagliatelle, fresh parmesan	£20
Pan fried cod fillet Sautéed new season potatoes, samphire, crayfish tail, caper & dill butter sauce	£23
Beer battered fish & chips Chunky tartare sauce, crushed peas, triple cooked chips, charred lemon	£18
Braised Puy lentils cassoulet Braised lentils with a rich Provençal vegetables & tomato sauce, soft herb polenta, feta cheese	£18

THE GRILL

8 oz Rump steak	£25
8 oz Sirloin steak	£31
8 oz Ribeye steak Served with grilled tomato, mushroom, onion rings & triple cooked chips	£38
Add a sauce +£4 peppercorn Perl las red wine	

SIDES - £4.5

Triple Cooked Chips Beer battered onion rings Steamed seasonal mixed greens Buttered New season potatoes Penpont farm Organic salad leaves
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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.



SANDWICHES	Served on white or brown bread; house coleslaw	£7.95
	Cheese, onion & mayonnaise Egg, mayonnaise & cress Ham & Tomato	
	Smoked Salmon & Cucumber +£2	
OPEN SANDWICHES	Served on grilled Alex Gooch organic sourdough	
	Smoked salmon, sour cream & avocado £10.95	
	Peterstone’s Welsh rarebit £9	Add Bacon £2.5
	Crunchy Buttermilk Chicken £11	
	Barra gallega, baby gem, jalapeno mayonnaise & house pickle red cabbage, julienne fries	
DESSERTS - £9	Homemade Belgian chocolate brownie	
	Chocolate sauce, Pistachio Ice Cream	
	Sticky toffee pudding	
	Butterscotch Sauce, Clotted Cream Ice Cream	
	Basque cheesecake	
	Fruits of the forest compote, coulis	
	Affogato £5.5	
	A scoop of ice cream topped with a shot of espresso	
	Cheeseboard selection +£3.5	
	Perl Las, Perl Wen, Caerphilly, Grapes, Celery, Quince Jelly & Crackers	
	Ice cream selection – 3 scoops for £7.5	
	Strawberry & Cream, Vanilla, Clotted Cream, Chocolate, Pistachio, Rum & Raisins	
	Homemade scone £8	
	Homemade scone, jam & clotted cream – please allow 20 minutes – baked to order product	
TO FINISH	Speciality Tea	£3.75
	Jasmine pearls, Darjeeling Earl Grey, peppermint, chamomile	
	House coffee	£3.5
	House coffee & homemade truffles	£5.5
OUR SUPPLIERS	F E RICHARDS OF CRICKHOWELL	
	Meat & Game	
	Alex Jones – Abergavenny	
	Fruits & Vegetables	
	Castell Howell – Llanelli	
	Welsh products specialist	
	Brecon Milk	
	Eggs & Dairy	

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