

DINNER

STEAK

SELECTION OF WELSH CHEESES

WITH CHUTNEY, CELERY AND BISCUITS

TAPAS BREAD AND OIL (VE) 4.00 MIXED OLIVES (VE)(GF) 5.00 KOREAN BELLY PORK BAO BUNS 6.95 **CRAB FRITTERS** WITH LEMON AIOLI 7.50 PATATAS BRAVAS (VE)(GF) WITH GARLIC AIOLI 4.95 SERRANO HAM AND PARMESAN ARANCINI 5.95 CHILLI AND PAPRIKA TIGER PRAWNS (GF) 9.95 DICED POACHED CHORIZO IN RED WINE 5.95 CONFIT CHICKEN WINGS (GF) WITH BUFFALO HOT SAUCE 6.95 BAKED HALLOUMI (GF) WITH PROVENCAL SAUCE 5.95 CRISPY SQUID BAKED IN GARLIC AND PARSLEY 5.95 CRISPY STICKY TOFU (VE) 5.95 **MEZZE SHARING PLATTER** 16.95 STARTER SOUP OF THE DAY 6.50 WITH WARM BREAD AND WELSH BUTTER **SCALLOPS** 9.95 WITH ROAST CAULIFLOWER, HAZELNUT, AND CHORIZO JAM MISO GLAZED OYSTER MUSHROOM (VE) 7.95 WITH GREMOLATA CONFIT DUCK LEG CROQUETTE 8.95 WITH BLACKBERRY AND GIN PUREE AND ORANGE SALAD MAIN **CHICKEN BALLOTINE** 19.95 STUFFED WITH MUSHROOM AND TARRAGON, WITH BBQ LEEKS, VEAL JUS AND HASSELBACK FONDANT POTATO WELSH WILD SEA BASS (GF) 25.95 WITH CRAB BUTTER, SEA VEGETABLE AND SHELLFISH MINESTRONE SHEET PAN RATATOUILLE (VE)(GF) 18.95 WITH PROVENCAL SAUCE AND CREAMY POLENTA LAMB RUMP (GF) 24.95 WITH WILD GARLIC AND SPRING GREEN PUREE, SHOULDER TARTLET AND BLACK GARLIC JUS

19.95

BRAISED KOREAN BBQ BEEF SHORT RIB

WITH SWEET POTATO MASH AND PICKLES

	(GF) (GF) OMATO, FIELD MUSHROOM AND HA		FRITES	
ADD GARLIC AND CHILI	LI TIGER PRAWNS TO ANY STEAK	7.50		
SAUCES - PEPPERCORN	I, BEARNAISE, DIANE, GARLIC AN	ID HERB BUTTE	E R Al	l 3.95
BURGER ALL SERVED WITH HALEN	MON SALTED FRITES AND HOUSE SI	_AW		
BLAS BURGER CHUCK STEAK BURGER, S CHEESE	MOKED BACON, HOMEMADE CHIPO	TLE BURGER SAU	19.95 CE, GHERKIN	, RED ONION AN
VEGAN BURGER SPICED SWEET POTATO, N	MIXED BEAN BURGER, GARLIC MAYO	AND DRESSED SE	18.95 EDED BUN	
BUTTERMILK CHICKEN BUTTERMILK CHICKEN, CI	I BURGER HILLI JAM, BACON AND MOZZARELLA	4	18.95	
GARLIC CIABATTA PARMESAN CIABATTA HALEN MÔN SALTED FF PARMESAN AND TRUFF SEASONAL VEGETABLE SWEET POTATO FRIES ONION RINGS	LE FRITES		3.50 4.00 3.50 4.50 4.95 3.95 3.95	
DESSERT CRÈME BRULEE (GF)			7.95	
STICKY TOFFEE PUDDII WITH BUTTERSCOTCH SA	NG UCE AND CLOTTED CREAM ICE CREA	AM	7.95	
RHUBARB AND ELDERF WITH CHOCOLATE ICE CR	FLOWER HONEY SPONGE EAM		8.95	
VEGAN ORANGE AND P	ASSIONFRUIT CHEESECAKE (VE)	(GF)	7.95	

DISHES MAY CONTAIN ALLERGENS. IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF STAFF.