



Menu 2024 Bwydlen 2024

All food is freshly prepared In-House

Cooked to order for you by Chef Angela Dwyer

Balanced menu Fair prices Fresh local ingredients

Starters

Soup of the Day with fresh bakery bread Vegan/NGCIA £6.50

Thai Fish cakes with pickled cucumber salad & sweet chili sauce £8

Smooth Chicken Liver **pate** with red onion marmalade & toasted sourdough NGCIA £8

Toasted **Goats Cheese** with roasted pears in maple syrup & baby leaf salad V/NGCI £8

Chef's Garlicky Bread with roasted garlic butter V/NGCIA £5.50

Smoked paprika **roasted aubergine** with hummus, pine nuts & pomegranate molasses Vegan £8

Mozzarella with roasted vine ripened tomatoes, courgette & Basil salad V/NGCI £8

Mains

Conchiglie pasta with roasted butternut squash, rocket, creme fraiche & pecorino V/NGCIA £16

Peak Flatbread Pizza of the Day with mixed salad £14

Vegan Korean Burger with Asian slaw & crispy potatoes NGCIA £16

Peak Steak & Welsh Ale Pie (puff pastry lid) served with fluffy mash & jug of gravy £16

Sauteed fillet of **Seabass** with carrots, turnip, new potatoes & lemon butter sauce NGCI £19

Coconut Brazilian **Chicken** with roasted sweet potatoes NGCI £16.50

Rump of **Welsh lamb** with colcannon & redcurrant sauce - NGCI £26

Side Dishes for Mains(NGCI)

must be ordered when placing your order with server

Vegetables £4 x 1

Roasties(6) £4 x 1

Vegetables & Roasties **Mix** £4 x 1

If you have any allergies, please advise when ordering

as some dishes may contain ingredients not on the menu

NGCI/A= No Gluten Containing Ingredients/Available

Although great care is taken we cannot fully guarantee an allergen free meal

Minimum Starter and Main Course for tables of 6+

Cash tips welcome and is shared by all staff