

Menu 2023  Bwydlen 2023

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 sweet chili sauce, carrot spring onion salad £8
Smooth Chicken Liver **pate** with shallot confit & toasted sourdough NGCIA £8
Toasted **Goats Cheese** with balsamic roasted apples & baby leaf salad V/NGCI £8
Chef's Garlicky Bread with roasted garlic butter V/NGCIA £5
Roasted beetroot, red onion, cherry tomatoes **hummus flatbread** with pomegranate drizzle Vegan /NGCIA £8

Mains

- Penne pasta** with roasted courgette, ricotta in a rich tomato & basil sauce V/NGCIA £16
Vegan Korean Burger with kimchi coleslaw & crispy potatoes NGCIA £16
Peak Steak & Welsh Ale **Pie** (puff pastry lid) served with fluffy mash & jug of gravy £16
Sautéed fillet of **Seabass** with leek & dill potato cake & lemon butter sauce NGCI £19
Panko Crusted **Chicken breast** with Katsu curry, rice & pickled cucumber £18
Rump of **Welsh lamb** with roasted garlic white bean & mint puree & redcurrant sauce - NGCI £26

Side Dishes for Mains

must be ordered when placing your order with server

Vegetables £4 x 1

Roasties(6) £4 x1

Vegetables & Roasties **Mix** £4 x1

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+

Children 5+ welcome early sitting - same menu

We kindly request one payment card per table

Service is not included. **Cash only** tips welcome and is shared by all staff