

# Menu 2025 Bwydlen 2025

**All food is freshly prepared In-House**  
**Cooked to order by Chef Patron Angela Dwyer**  
**Balanced menu Fair prices Fresh local ingredients**

## Starters

**Soup of the Day** with fresh bakery bread Vegan/NGCIA £7

**Thai Fish cakes** with carrot & spring onion salad & sweet chili sauce £8.50

**Smooth Chicken Liver pate** with red onion marmalade, cornichons & toasted brioche NGCIA £8.50

**Toasted Goats Cheese** with roasted pears & baby leaf salad with balsamic syrup V/NGCI £9

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

**Vegan whipped Feta** with roasted beetroot, pine nuts, preserved lemon drizzle & flatbread Vegan £8.50

**Prawn & guacamole timbale** with tomato salsa £9

## Mains

**Conchiglie pasta** with spicy tomato sauce, Buffalo mozzarella, Basil & pecorino V/NGCIA £17

**Spiced Butternut Squash**, lentil, potato & coconut filo, Kachumber salad & mint yoghurt Vegan £16.50

**Peak Steak & Welsh Ale Pie** (puff pastry lid) served with fluffy mash & jug of gravy £16.50

**Sauteed fillet of Seabass** with pea puree, lemon butter sauce & crispy onions NGCI £20

**Za'atar Chicken breast kebabs**, with crispy potatoes, hummus & tzatziki NGCIA £18

**Confit of Duck Leg** with rocket mash, Welsh cider & apple sauce £19

## Side Dishes recommended for Mains

**Vegetables** £4.50     **Roast Potatoes (6)** £4.50

**Vegetables & Roasties Mix** £4.50

**Mixed Salad** £4.50

Please inform your server of any **food allergies or intolerances**. We use an allergen matrix (folder provided) to help identify ingredients and potential cross-contamination.

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

**NGCI/A= No Gluten Containing Ingredients/Available**

**Minimum Starter & Main Course for tables of 6+ people**

We kindly request one payment card per table booking

Tips welcome and All go to the Team

Children over 7+ years welcome