



Menu 2025 Bwydlen 2025

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 £7

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

Smooth Chicken Liver **pate** with red onion marmalade & toasted sourdough NGCIA £8.50

Toasted **Goats Cheese** with maple roasted pecan nuts & baby leaf salad V/NGCI £9

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

Vegan whipped Feta with roasted tomatoes, red peppers, flatbread, preserved lemon drizzle Vegan/NGCIA £8.50

Bruschetta of **Smoked Salmon** with roasted organic beetroot, pickled cucumber & horseradish NGCIA £9

Mains

Penne pasta with chestnut mushrooms, courgette, pesto pine nuts, creme fraiche & pecorino V/NGCIA £17

Peak Flatbread Pizza of the Day with mixed salad £16

Spiced Butternut Squash, lentil, potato & coconut filo with coriander relish & yoghurt Vegan £16.50

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

Sauteed fillet of **Seabass** with leek & risotto fritter & lemon butter sauce NGCI £20

Panko crusted chicken breast, roasted garlic butter & celeriac remoulade NGCIA £18

ASK ABOUT OUR SPECIALS BOARD

Side Dishes for Mains(NGCI)

must be ordered when placing your order with server

Vegetables £4.50 x 1

Roasties(6) £4.50 x1

Vegetables & Roasties **Mix** £4.50 x1

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