

Evening Menu

To Start

Antipasti Selection (Vg/GF) Marinated tomatoes, olives, Alex Gooch ciabatta, olive oil	£5.50
Applewood Smoked Nuts (Vg/GF) Peanuts, cashews and almonds	£2.80

For the Main Event

Southern Fried Chicken Wrap With BBQ sauce or garlic mayonnaise and coleslaw	£10.00
Halloumi Wrap (V) With tzatziki and coleslaw	£10.00
Jumbo Fish Finger Ciabatta Sandwich With homemade tartare sauce and coleslaw	£10.80
Flat Iron Steak Ciabatta Sandwich Please ask a member of staff for today's accompaniment	£12.60
Homemade Soup of the Day (Vg/GF) Choice of bread with salted Welsh butter	£6.80
Green Salad (Vg/GF) Salad leaves, cucumber, spring onions and homemade vinaigrette	£5.50
Warm Chicken & Bacon Caesar Salad (GF) With croutons, anchovies, parmesan & Caesar dressing	£11.00
Leek & Perl Wen Tart (V) With dressed leaves, Black Mountains Preserves chutney and coleslaw	£9.20
Homemade Scotch Egg With dressed leaves, Black Mountains Preserves chutney and coleslaw	£8.30

To Close

Sticky Toffee Pudding With Llanfaes Dairy ice cream/ crème fraiche, salted caramel sauce and honeycomb crumb	£6.60
Chocolate Brownie (GF) With raspberry sauce, chocolate soil and Llanfaes Dairy ice cream	£7.30
Vanilla Pannacotta (Vg/GF) With mixed berry compote, shortbread and Llanfaes Dairy sorbet	£6.60

(VE) Vegetarian . (VG) Vegan

Gluten free options are available - please ask our staff when ordering.

The eggs we use are laid by free range hens and our ingredients are locally sourced, where possible.