

02920 706473

Friday * Saturday 12-6pm
Lunch Set Menu
WITH UNLIMITED PROSECCO 90min
3 COURSES £25

Starters

Soup of the Day

Olives and Rustic Bread & Sticks (Contains Seeds & Nuts) (GF Bread available)

Vegan Bites & Strawberries Garden Salad £7 VE GF (Contains Pine Nuts)

Duck Liver and Pork Pâté with Orange & Cognac Liqueur, Onion Chutney & Rustic Bread (Contains Seeds & Nuts) (GF Bread available)

Cod & Salmon Fishcakes Citrus Salad Sweet Chilli

WhiteBait & Homemade Tartare

Soup of the day & Rustic Bread (GF Bread available)

Mains

Small Slow Braised Confit of Welsh Lamb Leg & Root Vegetable Mash Lamb Jus GF
Small Slow Braised Pork Belly in Old Rosie Cider Mustard Mash & Chorizo Bacon Cabbage
Small Smokey Jack Cheese Cracking Beef Burger & Chips
Small Fresh Grilled Chicken Burger & Chips
Small Beer Battered Fresh Catch of The Day & Chips Homemade Tartare
Grilled Halloumi Citrus Salad & Chips V
Beetroot Vegan Burger Cheese & Chips VE

Side orders £3

Jack Daniels Glaze, Bourbon Peppercorn, Blue Stilton, Béarnaise Sauce £3
French Fries, Chunky Chips, Mash, Root Vegetable Mash, Side Salad £3
Onion rings, Blue Cheese Gratin Dauphinois potatoes, Cheesy Chips, Garlic Mushrooms £3.50

Desserts

Selection of Two Welsh Mario's Ice-creams
Autumn Berries Apple Crumble and Custard
Fudge Cake & Ice-cream
Sticky toffee pudding & Ice-cream
Hot Drink & Welsh Cake

Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used

We used locally sourced and local produce where possible







