

Menu

SMALL PLATES / STARTERS

Local Smoked Salmon, Roasted Asparagus, Lemon Olive Oil and Crispy Capers (GF) £9

Grilled Haloumi with Beetroot, from Chef's own garden, marinated in Sweet Chilli with, Moroccan Mint and Apple Jelly (VG, GF) £7.50

Chicken Liver, Rosemary and Port Paté, Homemade Chutney and Crusty Bread £8

Roasted Tomato and Basil Soup with a Hint of Chilli served with Ciabatta £6

SANDWICHES

Daily Sandwiches with Salad Garnish £8

Mug of Soup and a Sandwich £9

KID'S CORNER

Beef Burger & Chips £8

Fish Goujons, Chips and Garden Peas £8

Fresh Egg Tagliatelle, Olive oil & Parmesan £8

DESSERT & CHEESE SELECTION

Raspberry and Pimms Eton Mess £7

White Chocolate Cheesecake and Chantilly Cream £7.50

Warm Apple and Toffee Sponge with Mint Ice Cream £7.50

CLASSIC COMFORTS

Dolwen PGI Welsh Black Beef, Ale Pie served with HandCut Chips & Peas £16

Fillet of Hake, with Confit Potatoes, Cherry Tomatoes, Garlic and Purple Sprouting Broccoli £18

Garden Spinach, Lemon and Ricotta Linguine with Chef's Homemade Garlic Flatbread (V) £16
Add: Serano Ham £2

Home-Made Dolwen PGI Welsh Mountain Lamb Burger, with Red Slaw and Cucumber and Mint Raita in a HomeMade Pitta with HandCut Chips £17

Garden Burger (V) glazed with Jalapeno Rarebit on toasted Ciabatta with HandCut Chips £16

Local Welsh Black Rib-Eye Steak, with Roasted Tomatoes and Mushrooms, served with HandCut Chips (GF) £23

Add a Sauce: Peppercorn, Shropshire Blue, Chilli Butter £3.50

Chef's selection of Cheeses with Celery, grapes and Artisan Crackers
Four cheeses / Six cheeses £11/£14

A 'Nose of Cheese' with glass of Tanners Ruby Port £10

For full allergen information on our dishes, please ask a member of the team.