



MENU

Noon to 10pm – NON-RESIDENTS WELCOME

All our food is cooked from fresh.

Starters:

Garlic Bread (V)

Cheesy Garlic Bread (V)

Local beer battered Onion rings, garlic mayonnaise (V)

Soup of the day with Crusty bread (V, GF bread available)

Welsh cheddar topped nachos with beef or mixed beans chili (V), served with sour cream guacamole and salsa dips (GF) (large- ideal for sharing)

Light bites:

Choice of baguettes:

- Bacon, lettuce and tomato
- Cheddar cheese and red onion chutney (V)
- Roast beef and horseradish

All served with side salad and coleslaw

Sides:

Portion of hand cut chips

Coleslaw

Salad with homemade dressing

Seasonal vegetables

Rice

Please inform staff if you require food allergen information.

Mains:

(Starting from £8.95)

Chilli con carne (beef) served with basmati & wild rice with sour cream(GF)

Pie of the day served with new potatoes & fresh seasonal vegetables

Curry of the day with basmati & wild rice, served with a mini garlic & coriander naan (GF)

Three bean chilli served with basmati and wild rice with a sour cream (V, VG, GF)

Pan roasted Cajun chicken burger served in a toasted Sourdough roll, served with chunky chips, salad & red cabbage coleslaw

Classic chicken & pancetta carbonara served with garlic bread (GF pasta available)

10oz Gammon Steak served with pineapple and/or egg, hand cut chunky chips & peas

Mushroom Stroganoff with Basmati & wild rice (V, GF)

Spiced bean burger in a sourdough bun with sour cream, coleslaw and hand cut chunky chips (V)

Homemade 6oz beef burger in a sourdough bun with Welsh cheese, bacon, red cabbage coleslaw and hand cut chunky chips

Homemade pork and chorizo burger, served in a toasted sourdough roll, hand cut chunky chips, salad, red cabbage coleslaw and a sun-dried tomato mayonnaise

Local beer battered cod, mint crushed peas, tartare sauce with hand cut chunky chips

PLUS...Specials Menu

Desserts:

Chocolate brownie with raspberry sorbet

Freshly made, American style waffles with butterscotch sauce and ice cream (GF available)

Sticky toffee pudding with crème Anglaise

Ice cream and sorbet, choice of flavours (GF)

Cheese platter- Harlech cheddar with horseradish, Y Fenni with mustard and ale, Tintern with chives served with biscuits