



Served from 5pm

### Starters

Pressed mackerel terrine £7  
laverbread mayonnaise, crostini thins

### Main Course

Pan fried lamb leg steak £17  
wholegrain mustard mashed potato, sauteed greens, jus

Fillet of cod £17  
asparagus tips, lemon cream sauce

Fillet of natural smoked haddock £16  
smoked bacon potato cake, poached hen's egg, Welsh rarebit sauce

Gressingham duck breast  
braised red cabbage, parmentier potatoes, port & blackberry jus £17

### **From the Josper Charcoal oven:**

The Josper is a real fire charcoal oven that adds a unique charcoal flavour and texture

Dry aged Carreg-Y-Fordd, Tal-Y-Bont 1lb T-bone steak £27  
hand cut chips, flat mushroom & roasted tomato

### Homemade Desserts

Vanilla baked yoghurt £7  
rhubarb & orange compote, Italian meringue

*Please inform your server regarding any allergen or intolerance*