



While you wait:

Bowl of Marinated Olives in herbs & oil

£5.25

Honey Glazed Welsh Pork Chipolatas,

tarragon Aioli

£6.50

Local and homemade bread selection,

Blodyn Aur oil and Modena balsamic

£6.50

To Start:

Smoked Haddock Fishcake

peppered cucumber noodles, tartare sauce

£8.50

Pan fried Mussels

cooked in garlic, white wine cream

£9.50

Asian Spiced Chicken Skewers

dipping sauce, Thai salad

£8.50

Vietnamese Vegetable Spring Rolls

Asian salad, teriyaki & sesame dipping sauce

£8

Chefs Pressed Ham Hock Terrine

pickled shallots, piccalilli & toasted ciabatta

£8.50

Pork, Leek & Chorizo Meatballs

tomato & garlic sauce, parmesan shavings

£8

Butternut Squash & Coconut Soup

peshwari flat bread & spring onion

£7

Sharing Board Starter for 2

Selection of breads
Hummus & dipping oils
Breaded salmon & dill goujons
Honey glazed pork chipolatas
Salt & pepper buttermilk chicken

£9 per person

Main Courses:

10hr Slow Cooked Short Rib of Beef

bacon & Welsh Cheddar loaded skins,
corn on the cob, Grill Room slaw

£27

Chicken Breast

smoked bacon bubble & squeak potato cake,
sautéed vegetables, wild mushroom cream jus

£18

Roast Rump of Welsh Mountain Lamb

Dauphinoise potato, pea puree,
blackcurrant red cabbage, red wine jus
lamb fat and nut granola

£24

**Medallions of Pork & Wild Mushroom
Stroganoff**

Basmati & wild rice, yoghurt & paprika

£18.50

**Bell Pepper stuffed with Mixed Bean
and Chickpea Casserole (Vegan)**

confit shallots & potato rosti

£15.5

Welsh Beer Battered Fish of the Day

hand cut chunky chips, tartare sauce,
mushy peas

£17.5

Roast Tandoori Spiced Cod

lightly spiced warm vegetable cous cous, baby
potatoes, mint & cucumber raita

£19

FOOD ALLERGIES & INTOLERANCES. Before ordering drinks or food, please speak with a team member about your requirements. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please scan QR code for full allergen & ingredient information



From our Josper Charcoal Oven

our real fire charcoal oven that adds an unique flavour

Grill Room Local Welsh Beef Burger

Tan Lan brioche roll, tomato, gem lettuce,
with Snowdonia Cheddar & red onion relish,
gherkin, slaw and skinny fries
£17

Piri Piri Marinated Chicken Kebabs

pitta, mixed salad, skinny fries, corn on the cob
£18.50

10oz Welsh Ribeye Steak

(uncooked weight)
£29

12oz 50 day dry aged Welsh Rump Steak

(uncooked weight)
£29

Grill Room Mixed Grill

sirloin steak, smoked bacon loin, lamb chop, pork sausage
black pudding sausage, chicken fillet,
poached free range egg
£30

*with hand cut chunky chips, charred corn
& Grill Room fried mushrooms & onions unless stated*

Salads:

Caesar Salad with Salmon

baby gem lettuce, anchovies, croutons, Caesar dressing
£17.50

Superfood Salad

caramelised roast squash, quinoa, pomegranate, beetroot,
salad leaves, toasted pumpkin seeds, chickpeas,
roast red pepper

add halloumi
£16.5

add pan roast salmon
£17.5

add chicken
£17.5

Sides:

Skinny fries with Grill Room herb seasoning £4.5

Dirty skinny fries - topped with mozzarella,
pepperoni, onions pepper, jalapeños £6

Josper charred corn on the cob, butter £3.5

Home cooked chunky chips £4.5

Battered onion rings £4

Grill room salad bowl £4

Garlic bread £4

Cheesy garlic bread £4.5

Peppercorn and brandy cream sauce £3

Classic mushroom & brandy Diane sauce £3

Blue cheese cream sauce £3

Garlic and herb butter £2

Sautéed Veg £3.50

Desserts:

All £8.5

Salted Caramel Pannacotta

mini gingerbread loaf, Barti Ddu rum
& butterscotch sauce

Honey Baked Yoghurt

orange shortbread, blueberry compote

Rich Chocolate Terrine

studded with sultanas,
amaretti & hazelnut ice cream, cinder toffee

Bara Brith Bread & Butter Pudding

orange creme Anglaise, vanilla pod ice cream

Tiramisu

coffee ice cream

Trio of Ice Creams

homemade biscuit £7

Selected Welsh Farmhouse Cheeses (4)

homemade chutney, bara brith and crackers £11

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