



Bowl of Marinated Olives in herbs & oil

£6.5

Honey Glazed Welsh Pork Chipolatas,

tarragon aioli

£6.5

Local and homemade breads,

Blodyn Aur oil and Modena balsamic,
roast peppers, hummus and olives

£9

To Start:

Welsh Lamb Koftas

Tzatziki, mini thyme and Halen Môn flat bread

£9

King Prawn Tikka

Lime & chilli pickle, popadom,
mint & cucumber yoghurt

£10

Toasted Goats Cheese

Beetroot relish, mixed leaf salad

£8

Vietnamese Vegetable Spring Rolls

Asian salad, teriyaki dipping sauce

£8

Pan fried Local Mussels

cooked in garlic and white wine cream,
toasted garlic ciabatta

£10

Crispy Buttermilk Marinated Chicken Breast

gem lettuce, tomato salsa, chipotle dressing

£8

Sweet Potato, Apple & Ginger Soup

local bloomer bread

£7.5

Sharing Board Starter

Selection of breads

Hummus & dipping oils

Monkfish tail scampi

Honey glazed pork chipolatas

Salt & pepper buttermilk chicken

£11 per person (min 2 people)

Main Courses:

Welsh Beer Battered Fish of the Day

chunky chips, tartare sauce, mushy peas

£17.5

Chicken Breast

creamy mash, roast carrot and parsnip,
sage & onion stuffing, tarragon cream jus

£18

Roast Rump of Welsh Mountain Lamb

Dauphinoise potato, roast vegetables,
blackcurrant red cabbage, red wine jus

£27

Crispy Salt & Pepper Chicken Burger

Tan Lan brioche bap, chipotle sauce, skinny fries

£16

Add bacon £1.50 **cheese** £1.50

hash brown £1.50

Baked Fillet of Cod

Drizzled with garlic, rosemary & olive oil, warm
vegetable & cous cous salad, new potatoes

£19

Slow Cooked Belly Pork

Wholegrain mustard mash, roast vegetables,
crackling & Jus

£18

King Prawn, Smoked Salmon,

Pesto & Spinach Linguine

£18

Root Vegetable and Mixed Nut Roast

baby potatoes and onion puree (**Vegan**)

£15

Spiced Cajun Chicken Fajitas

warm tortillas, roast peppers, guacamole, tomato salsa,
Welsh Cheddar

£16

Chefs Cottage Pie

Welsh Cheddar mash, roast vegetables
& red cabbage

£16

Tikka Marinated Chicken Skewers

Flat bread, salad, skinny fries,
cucumber & mint yoghurt

£17

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 Welsh Beef Burger

Tan Lan brioche bap, tomato, gem lettuce,
with onion relish,
gherkin, coleslaw and skinny fries

£16

add bacon £1.50 **cheese** £1.50 **hash brown** £1.50

8oz Welsh Ribeye Steak

(uncooked weight)

£32

10oz Welsh Rump Steak

(uncooked weight)

£29

Grill Room Mixed Grill

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

£30

*Steaks served with hand cut chunky chips, corn on the cob,
Grill Room fried mushrooms & onions unless stated*

Sauces & Butters

Peppercorn and brandy cream £3.5

Classic mushroom & brandy Diane £3.5

Blue cheese cream £3.5

Garlic and herb butter £3.5

Salads:

Caesar Salad with Salmon

baby gem lettuce, anchovies, croutons, Caesar dressing

£17.5

Superfood Salad

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

halloumi
£16.5

pan roast salmon
£17.5

chicken
£17.5

Sides:

Skinny fries with Grill Room herb seasoning £4.5

Dirty skinny fries - topped with mozzarella,
pepperoni, onions pepper, jalapeños £6.5

Home cooked chunky chips £4.5

Josper charred corn on the cob, butter £3.5

Battered onion rings £4

Grill room salad bowl £4

Garlic bread £4.5

Cheesy garlic bread £5

Buttered Mash £4

Sautéed Veg £4

Sauces for dipping:

Sweet chilli, chipotle, BBQ, Piri Piri

All £1.5

Desserts:

All £8.5

Chocolate Delice

caramelised banana, Bartu Ddu butterscotch sauce,
double cream

Bread, Bara Brith & Butter Pudding

creamy custard

Treacle Tart

vanilla ice cream & cinder toffee

Lemon Curd Cheesecake

mini meringue, raspberry coulis

Italian Style Tiramisu

Coffee ice cream, chocolate mud

Black Forest Trifle

Trio of Ice Creams

homemade biscuit £7.5

Selected Welsh Farmhouse Cheeses (4)

homemade chutney, bara brith and crackers

£12

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