



Bowl of Marinated Olives in herbs & oil

£4

Honey Glazed Welsh Pork Chipolatas,

tarragon aioli

£7

Local and homemade breads,

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

£9.5

To Start:

Welsh Lamb Koftas

tzatziki, mini thyme and Halen Môn flat bread

£9.5

Sautéed King Prawns

chorizo, red onion, chilli & lime butter, toasted
rosemary focaccia

£9.5

Toasted Goats Cheese

beetroot relish, mixed leaf salad

£8.5

Crispy Salt & Pepper Squid

salsa salad, sriracha mayonaise

£8

Breaded Monkfish Scampi

gem lettuce, black garlic ketchup

£8.5

Vietnamese Vegetable Spring Rolls

Asian salad, Thai dipping sauce

£8.5

Chefs Roasted Tomato & Red Pepper Soup

pesto & herb oil, mini loaf

£7.5

Sharing Board Starter

Selection of breads

Hummus & dipping oils

Salt & Pepper squid

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

Roast Rump of Welsh Mountain Lamb

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

£28

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 Salmon

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

£19

Sautéed Pork Strips & Mushroom Stroganoff

basmati rice

£18

Fillet of Seabass

prawns, pomme puree, cauliflower, pine nuts
& butter sauce

£18

Chicken Breast

dauphinoise potatoes, roast carrot and parsnip,
creamy cabbage, smoked bacon, tarragon cream jus

£18.5

Thai Green Curry

choose from chicken or king prawn

Basmati rice

£17

Teriyaki Marinated Chicken Skewers

pitta bread, salad, skinny fries,

Asian sauce

£18

Welsh Beef and Ale Pie

slow cooked in local real ale, encased in shortcrust pastry,
seasonal vegetables, choice of creamy mash

or thick cut chips

£18

10oz Gammon Steak

pineapple & chilli salsa, chunky chips,

poached free range egg

£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

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

Crispy salt & pepper chicken £5

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*

Add a sauce £3.50

Peppercorn, Diane, Blue Cheese, Garlic and herb butter

Salads

Caesar Salad with Salmon or Chicken Breast

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 pan roast salmon chicken

£16.5

£17.5

£17.5

Vegetarian/Vegan

Root Vegetable and Mixed Nut Roast

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

£15.5

Five Bean & Vegetable Chilli

basmati rice

£14

Grilled Halloumi Burger

beetroot chutney

£16

Chickpea & Spinach Curry

basmati rice

£14

Desserts:

All £8.5

Chocolate Delice

caramelised banana, Bartu Ddu butterscotch sauce,
double cream

Summer Berry Pudding Stack

orange scented natural yoghurt

Amaretto Creme Brûlée

almond biscotti, blueberry compote

Strawberry & Cracked Pepper Cheesecake

strawberry coulis, mini meringue

Italian Style Tiramisu

coffee ice cream, chocolate mud

Olive Oil & Pistachio Cake

goats cheese & Black olive ice cream

Trio of Ice Creams

homemade biscuit £7.5

Selected Welsh Farmhouse Cheeses (4)

homemade chutney, bara brith and crackers

£12

Sides

Skinny Fries £4.5 **Dirty Skinny fries-** topped with mozzarella, pepperoni, onions, pepper, Jalapeños £6.5

Garlic Bread £4.5/**Cheese** £5.5 **Buttered Mash** £4 **Sautéed Veg** £4. **Chunky Chips** £4.5. **Corn on the cob** £3.5

Battered onion rings £4 **Salad bowl** £4 **Sauces for dipping:** sweet chilli, chipotle, BBQ All £1.5

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