



Bowl of Marinated Olives in herbs & oil

£4.5

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/I Ddechrau

Welsh Lamb Koftas

tzatziki, mini thyme and Halen Môn flat bread

£11.00

Sautéed King Prawns

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

£9

Crispy Salt & Pepper Squid

salsa salad, chipotle mayonnaise

£9

Our Own Black Pudding

smoked bacon, potato rosti, tomato chutney,
poached egg

£11

Lightly Grilled Goats Cheese

beetroot & orange chutney, dressed mixed leaves

£9

Vietnamese Vegetable Spring Rolls

Asian salad, Thai dipping sauce

£8.5

Cream of Mushroom, Thyme & Garlic Soup

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

£12 per person (min 2 people)

Main Courses/Prif Gwrs

Welsh Beer Battered Fish of the Day

chunky chips, tartare sauce, mushy peas

£17.5

Roast Rump of Welsh Mountain Lamb

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

£29

Crispy Salt & Pepper Chicken Burger

Tan Lan brioche bap, chipotle sauce,
skinny fries & coleslaw

£17

Add: bacon £1.50 **cheese** £1.50

hash brown £1.50

Baked Fillet of Salmon

drizzled with garlic & rosemary olive oil,
Mediterranean vegetable cous cous salad,

new potatoes

£19

Stir Fried Fillet Steak Strips

ribbon vegetables, egg noodles & teriyaki sauce

£19

Fillet of Seabass

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

£18

Hunters Chicken

charred chicken breast topped with BBQ sauce,
mozzarella, crispy bacon - served with corn on the
cob, coleslaw & skinny fries

£19

Sautéed King Prawns

creamy pesto linguine, smoked salmon,
tomato & spinach

£18

Chef's Butter Chicken

basmati rice, mini aloo paratha

£18

Chef's Welsh Cottage Pie

topped with Welsh cheddar mash

£16.5

Slow Cooked Belly Pork

wholegrain mustard mash, roast vegetables
& red wine jus

£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

Welsh Beef Burger

Tan Lan brioche bap, tomato, gem lettuce,
with onion relish,
gherkin, coleslaw and skinny fries
£18

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

Crispy salt & pepper chicken £5

8oz Welsh Ribeye Steak

(uncooked weight)

£33

10oz Welsh Rump Steak

(uncooked weight)

£29.5

Grill Room Mixed Grill

rump steak, smoked bacon loin, lamb chop, pork sausage
black pudding sausage, chicken fillet,
poached free range egg
£35

*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)**

£16

Five Bean & Vegetable Chilli

basmati

£15

Grilled Halloumi Burger

beetroot chutney

£16.5

Butter Cauliflower & Red Pepper Curry

basmati

£15

Desserts/Pwddin

All £9

Chocolate Delice

caramelised banana, Barti Ddu butterscotch sauce,
double cream

Pear & Almond Frangipane Tart

vanilla ice cream

Bramley Apple Cheesecake

ginger & oat crumble, rhubarb ice cream

Tiramisu

coffee ice cream, chocolate mud

Olive Oil & Pistachio Cake

goats cheese & Black olive ice cream

Trio of Ice Creams

homemade biscuit £8.5

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 £7

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 £2

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