

CHAR-GRILLED 'YOUR WAY'



Produced from native breeds born and raised in Wales on a grass based diet and hung for a minimum of 21 days to ensure the most flavoursome steaks

Char-grill section is served with chipped potatoes, flat mushroom and garlic infused grilled tomato.

Can upgrade to sweet potato fries for £1.50

1. Choose how you would like your steak cooked

BLUE	red throughout
RARE	mostly red with a hint of pink
MEDIUM RARE	mostly pink with a hint of red
MEDIUM	central pink band
MEDIUM WELL	a hint of pink
WELL DONE	brown throughout

2. Choose your grill sauce at £2.95

- Peppercorn sauce
- Diane sauce
- Stilton & garlic cream sauce
- Red wine & mushroom sauce

RUMP STEAK 8oz

A firm texture and rich flavour £21.95

SIRLOIN STEAK 10oz

A delicate flavour with a firmer texture £28.95

RIBEYE STEAK 10oz

Bursting with flavour £32.95

PORK STEAK 10oz

Chargrilled with honey & soy £19.95

BREAST OF CHICKEN

Marinated in lemon & herb £18.95

CHEF'S SIGNATURE DISHES

12 HOUR SLOW COOKED 8OZ CELTIC PRIDE BEEF BRISKET

Root veg mash, Shirgar buttered carrots, Blas Y Tir charred leek, rich Celtic elder port jus £19.95

DUO OF LAMB

Grilled cutlet, homemade lamb faggot, fondant potato, chervil emulsion, garlic & pea puree, Halen Mon salted tenderstem £18.95

MONKFISH ESPETADA

Katsu marinade, savoury rice, tomato & spring onion salsa, garlic & herb flat bread £18.95

PORK BELLY

Caramelised apple, red cabbage, sugar snap peas, whole grain mustard mash & pan jus £18.95

PASTA & RISOTTO

ROSEMARY & RED WINE MEAT BALLS

with spaghetti & parmesan shavings
Starter £8.95
Main £17.95

SEAFOOD LINGUINE

white wine & dill cream sauce
Starter £9.50
Main £18.95

WILD MUSHROOM TORTELLINI

Halen Mon, sage, truffle oil & rocket
Starter £7.50
Main £16.95

ROAST VEG RISOTTO

Olive crumb £15.95

SIDE DISHES

Homemade onion rings £3.95
Garlic button mushrooms £3.95
Garlic flatbread £3.95
Cheesy garlic flatbread £4.25
Tossed salad £3.50
Medley of vegetables £3.50

Chipped potatoes £2.25
Sweet potato fries £3.25
Potato wedges £2.95
Mashed potato £3.25
New potatoes £2.95

NIBBLES

FOCACCIA BREAD

Olives, Halen Mon Butter, Olive Oil & Balsamic Vinegar £6.95

TO START

CREAMY GARLIC MUSHROOMS

Blue cheese glaze & crusty sourdough
£7.50

GRILLED SQUID & WATERMELON SALAD

Poppy seed, white pearl couscous, coriander leaves & mint emulsion
Starter £9.25
Main £19.95

WARM SPICED CAULIFLOWER AND HALLOUMI RICE SALAD

Starter £7.50
Main £15.00

BRAISED BRISKET BON BONS

Sriracha mayo, watercress £7.95

'FISH & CHIPS'

Homemade chips, beer battered fish goujon, pea puree and homemade tartar sauce £7.95

CHICKEN WINGS

Hickory smoked maple glaze, pickled cabbage, buttermilk ranch dressing £7.95

Our menu is designed with locally sourced fresh ingredients and created by our award winning chef & her team.

If you would like a variation to a dish described our chefs would be happy to help. Please ask your server who will check if we have the necessary ingredients.

*Food Allergies & Intolerances
Please speak to a member of our team
if you have any food allergies,
intolerances or special dietary
requirements*

DESSERT SELECTION

RASPBERRY FRANGIPANE TART

Chantilly cream, almond flakes £7.50

HOT BELGIAN CHOCOLATE CHIP COOKIE DOUGH

Vanilla bean ice cream, chocolate sauce
£7.50

VANILLA PANNA COTTA

Strawberry gel, shortbread £7.50

LEMON & LAVENDER TART

Quenelle of clotted cream, blueberry syrup
£7.50

LOCAL & CONTINENTAL CHEESEBOARD

Brie, Stilton, Welsh Cheddar plus 2 speciality Snowdonia cheeses served with grapes, walnuts, savoury biscuits & Welsh pear & date chutney £9.95

COFFEE SELECTION

ESPRESSO	£3.25
CAPPUCCINO	£3.75
LATTE	£3.75
FLAT WHITE	£3.75
AMERICANO	£3.50
LIQUEUR COFFEE	£8.25
POT OF TEA	£3.50
FRUIT OR HERBAL TEA	£3.50
HOT CHOCOLATE	£3.75
LUXURY HOT CHOCOLATE	£3.95
FLAVOURED SHOT	£ .60

If you would like to eat from the bar menu in our restaurant , this is possible at a cover charge of £5.00 per person