



Appetizers

Bread & Olives	6	Pigs in Blankets	6.5
Artisan bread, oil, balsamic, olives		Pigs in blankets, pork scratchings, apple sauce	

Grazing Boards

Antipasto Sharer	17	Mezze Sharer	17.5	Deli Sharer	17
Selection of cured meats, artisan breads, olives, pickles, Welsh salted butter		Poached chorizo, potted garlic prawns, honey glazed belly pork, breads		Chickpea & beetroot falafels, garlic oil mushrooms, seasoned potatoes, olives, breads	

Starters

Soup Y Dydd	7
Soup of the day, bread, Welsh salted butter	
Welsh Rarebit Bruschetta	7
Colliers cheddar, Celtic Welsh mustard	
Pork Belly	8
Braised belly pork, sticky sauce	
Welsh Cockerle Pot	9
Creamed cockle, bacon, laverbread, breads	
Duck Bonbons	9
Pulled duck, hoi sin sauce	
Guacamole & Tomato Cocktail	8.5
Lettuce, sweetcorn relish	

Sides

Garlic ciabatta	4
Cheesy Garlic Ciabatta	4.5
Chips	4
Old House Slaw	4
Roasted Vegetables	4
Peppercorn Sauce	4
Mushroom Sauce	4
Salad Bowl	3.5
Onion Rings	4

Desserts

Cheese Cake	7
Cheesecake of the day, Ty Tanglwyst Chantilly cream, seasonal fruit	
Profiteroles	7
Belgian milk chocolate, Ty Tanglwyst Chantilly cream, seasonal fruit	
Welsh Cheese Board	9
Selection of Welsh cheeses, biscuit assortment	
Sticky Toffee Pudding	7
Toffee sauce, Chantilly cream	
Lime & Prosecco Roulade	7
Lime, prosecco Ty Tanglwyst chantilly cream	

All desserts are served as made. Extra pouring cream/ice cream is an additional £1.

All items are made in house and cooked to order. These can take up to 20-25 minutes to cook.

Please let your table server know if you have any dietary or allergen requirements.

Please scan the QR code for allergen advice. Our cooking oil is GM soya vegetable oil.

Mains

Beer Battered Haddock	16
Welsh beer batter, tartare sauce, grilled lemon, chips	
Pie Y Dydd	15
Pie of the day, chips, peas, gravy	
Steak Burger	15
Brioche, baby gem, tomato, cheddar, double beef patty, relish	
Katsu Chicken Curry	17
Coconut jasmine rice, chips	
King Prawn & Shellfish Linguine	18
Mussels, cockles, prawns, white wine, cream	
Chicken Au Poivre	17
Chicken breast, potato rosti, pepper sauce, tenderstem broccoli, seasonal vegetables	
Minted Lamb Rump	21.5
Crushed new potatoes, minted gravy, tenderstem broccoli, seasonal vegetables	
Seabass Fillet	18.5
Crushed new potatoes, lemon butter	
Wild Mushroom Penne (v)(ve)	17
Wild mushroom, garlic, tomato, penne, olive oil	

On The Grill

10oz Sirloin	26
8oz Fillet	30
Premium cut, 28 day extra mature, seasoned, tomato, chips or new potatoes	

Kids for under 12's

Sausage	6	Chicken	6
Fish	6	Burger	6
Pasta	6		

