



Dinner Menu

“After a good dinner one can forgive anybody, even one’s own relations.”

- Benjamin Franklin -

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;; (n) - nuts/seeds;
(su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate where possible.

- WINTER 2026 DINNER MENU -

Served Wednesday to Saturday 6pm-8:30pm

- NIBBLES TO SHARE -

- (v) Alex Gooch Sourdough | smoked cultured butter. (g, d) 8.0
- (v) Olives, Roasted Nuts & Seeds | padron peppers | aioli. (g, d, e, n) 10.2
- Iberico Tocifritos Pork Scratchings | warm house apple sauce 8.0

- STARTERS -

- Crispy Lamb (e, d, su) 12.0
mini fondants | pickled shallot | lamb jus
- (v) Roasted Garlic & Cheddar Cauliflower Soup (d, g) 11.5
Alex Gooch sourdough
- Crab Toastie (g, d, e, cr, su) 13.0
poached hen's egg | sugar snap peas | green beans | beurre blanc
- (v) Pulled King Oyster Mushrooms (n, su) 11.5
roasted chicory | pickled walnuts | mushroom ketchup
- Beef Croquettes (d, g, s, su, e) 12.0
house bbq sauce | charred & crispy carrots

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- MAINS -

Dukkah Crumbed Rump of Lamb (g, d, n, su)	29.0
pea purée braised leeks salsa verde dauphinoise potato black garlic & red wine jus	
Beef Short Rib (d, su)	28.0
beef dripping fondant potato peas, beans & romanesco oyster mushroom jus	
Cider & Mustard Pork Belly (g, d, m)	28.0
burnt apple & fennel puree cavolo nero pancetta & black sesame tuile jus	
(v) Butternut Squash Tagliatelle (g, d)	24.0
whipped ricotta & sage pumpkin seed crumb	
Fillet of Hake (d, f)	27.0
crushed new potatoes spinach & kale lemon & caper butter sauce nori	
Locally Sourced Steamed Mussels (d, g, e, m, su)	26.5
white wine sauce cockle popcorn crispy cappers cured lemon sourdough	

- FROM THE GRILL -

10oz** Welsh Sirloin Steak (d)	33.0
oyster mushrooms onions peas, cabbage & sundried tomato fricassée house chips	
Greek Marinated Chicken Breast (d, su)	27.8
oyster mushrooms onions peas, cabbage & sundried tomato fricassée house chips	
(v) Teriyaki Halloumi (d, g, n)	28.5
oyster mushrooms onions peas, cabbage & sundried tomato fricassée house chips	
Peppercorn Sauce (d, g) Cider & Mustard Jus (su, m)	4.0

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries 6.0 5.5	Dauphinoise Potatoes (d, m) 7.0
Pulled Teriyaki King Oyster Mushrooms (d, s, se, su) 6.5	Mustard Mash (d, m) 6.5
Pancetta Savoy Cabbage (d) 7.0	Baby Vegetables (d) 7.5
House Garlic Bread (d, g) 7.0	<i>welsh cheddar</i> +1 <i>welsh cheddar & mushrooms</i> +2

** approximate uncooked weight

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- PUDDINGS -

Warm Spiced Rhubarb Crumble (d, g, e) honey ice cream	10.8
White Chocolate Tart (g, d) grated lime fudge lime pearls yoghurt sorbet	12.3
Lemon & Cherry Cheesecake (g, d, e) cherry leather lemon Italian meringue	11.7
Red Lion Sticky Toffee Pudding (g, d, n, e) toffee sauce vanilla ice cream	12.0
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	8.0
Artisan Welsh Cheeses (g, d, su) bara brith house crackers seasonal chutney quince apple macerated grapes	17.0

- DESSERT WINE -

Torres Floralis Moscotel Oro (Catalunya Spain) rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	100ml 8.0
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy) lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	8.5

- PORT & SHERRY -

Krohn Ruby Port (Douro Valley Portugal)	100ml 7.0
Graham's 10 Year Tawny Port (Douro Valley Portugal)	9.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.2
Fernando de Castilla Pedro Ximénez Sherry (Jerez Spain)	8.0

- HOT DRINKS -

Pot of Welsh Brew Tea	3.75
Speciality Tea (Organic Green Camomile Earl Grey Peppermint)	3.85
Caffe' Moreno Espresso / Doucble Espresso	2.7 / 3.0
Americano / Decaf Americano	4.4
Latte / Cappuccino / Flat White (d)	4.8
Steamed Milk Hot Chocolate cream & marshmallows (d)	5.5
Floater Coffee (d)	5.0
Liqueur Floater Coffee (d)	7.8
Welsh Floater Coffee, with Penderyn Single Malt Whisky (d)	9.0