

# - APRIL / MAY 2024 LUNCH MENU -

Served Monday to Saturday 12pm-2:30pm

## - NIBBLES -

- (v) **Marinated Kalamata & Green Olives** | rosemary | garlic | extra virgin olive oil 5.0  
(v) **Spiced Mixed Nuts** (n) 3.5

## - STARTERS -

- (v) **Grilled Wye Valley Asparagus** (d, su) 11.3  
mozzarella | caper, chilli, lemon & herb dressing  
(v) **Mushroom & Goat's Cheese Croquettes** (e, d, g, su) 8.8  
pickled mushrooms | spinach and wild garlic sauce  
**Smoked Salmon & Asparagus Tart** (g, d, e) 9.0  
cucumber salad | crème fraîche  
**'Ham, Egg & Chips'** (su, m, e) 8.4  
ham hock | crispy potato | cured yolk | piccalilli

## - MAIN COURSES -

- (v) **Halloumi Burger** (d, g, e) 19.5  
zingy slaw | fermented chilli mayo | seasoned fries  
**Pork Tenderloin** (d, se, n) 24.0  
sweet potato purée | roasted cabbage heart | chimichurri | spiced nut carrot  
**Crispy Chicken Burger** (d, g, e, su) 18.5  
jalapeños | nacho cheese sauce | pickled red cabbage | iceberg lettuce | seasoned fries  
**Fish & Chips** (f, d, e, g) 18.5  
ale battered fillet of haddock | crushed peas | chunky chips | house tartar sauce | charred lemon  
**King Prawn, Cockle & Laverbread Spaghetti** (cr, g) 18.3  
fermented chilli | cold pressed rapeseed oil  
**Monkfish** (cr, f) 26.5  
bbq spring onion & pakchoi | peas | prawn curry sauce  
(v) **Leek & Spring Green Cabbage Crumble** (d, g, se, m, su) 21.2  
smoked cheese | Jersey Royals | pickled red cabbage | sprouting broccoli

## - CIABATTAS or BAGELS -

- 7oz\* Welsh Rump Steak** | sautéed mushrooms | onion marmalade | dressed salad | fries (g, d, su) 17.0  
(v) **Goat's Cheese** | red pepper | fries (g, d, f) 13.1  
**Smoked Salmon** | cream cheese | fries (g, d, m, su) 13.2  
**B.L.T.** | mayo | fries (g, d, su) 12.8

## - A BIT ON THE SIDE -

- |   |     |   |     |   |     |
|---|-----|---|-----|---|-----|
| <b>Chunky Chips</b>   <b>Skinny Fries</b>   | 4.5 | <b>Jersey Royals</b> (d)                        | 5.0 |   |     |
| <b>Parmesan &amp; Truffle Fries</b> (d, g)  | 5.0 | <b>Roasted Cabbage &amp; Chimichurri</b> (d, n) | 4.5 |   |     |
| <b>Asparagus, Peas &amp; Artichokes</b> (d) | 5.0 | <b>Wild Mushroom Pearl Barley</b> (d)           | 4.5 |   |     |
| <b>Dressed Leaf Salad</b>                   | 4.5 |   |     |   |     |
| <b>Homemade Garlic Bread</b> (d, g)         | 5.5 | <i>with welsh cheddar</i>                       | 6.5 | <i>with welsh cheddar &amp; mushrooms</i> | 7.5 |

\* approximate uncooked weight

Allergen Key:

d-dairy; (g)-gluten/lupin; (s)-soya; (v)-vinegar; (c)-celery; (f)-fish; (cr)-crustacean/mollusc; (se)-sesame; (n)-peanut/nut/seed; (su)-sulphite; (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 your requirements where possible.*