

Starters

Soup of the day served with a warm Bread Roll and Butter (v) (gf*)

£5.00

Baked Honey and Thyme Camembert served with Crostini and Crudité (v) (gf*)

£6.00

Smoked Salmon and Mango Salad finished with a Balsamic Dressing (gf) £6.50

Ham Hock and Pickle Terrine served with Side Salad and Mini Baked Tin Loaf

£6.00

Tempura Vegetables served with Hoi Sin Dipping Sauce (v)

£5.00

Sweet Chilli King Prawn and Pepper Skewer accompanied by Bitter Mixed Leaf Salad (gf) £6.50

BBQ Braised Beef Brisket served on Toasted Ciabatta with a Micro Herb Garnish **£5.50**

Fillet of Teriyaki Marinated Mackerel on a bed of Buttered Samphire and Kale £6.50

Mains

Fillet of Red Snapper served on a bed of Sweet Chilli Roasted New Potatoes, Wilted Greens, finished with a Dill and Mustard Dressing (gf)

£11.00

Grilled Bacon Chop served on a vibrant Kachumber Salad, Sweet Potato Parmentier and Salsa Verde (gf) £12.00

Sticky Honey, Orange and Ginger Marinated Chicken Breast, served with Wilted Greens and Sweet Potato Cake (gf)

£13.00

Chargrilled Tuna Steak served on Orange and Pomegranate Salad, finished with Salsa Verde (gf)

£13.00

Roast Vegetable and Perl Wen Filo Parcel served with Roasted Gnocchi tossed in Garlic and a Ginger and Chilli Oil (v)

£11.00

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Chickpea and Artichoke Curry served with Lavender Rice and Garlic Naan Bread (v) (gf) £10.00

Homemade Breaded Crab Cakes with Chunky Chips and Tartare Sauce

£12.00

10oz Feather Steak served with Chunky Chips, Diane Sauce, Roasted Portobello Mushroom, Half Grilled Tomato, Sweet Chilli Butter and a Side Salad (gf)

£15.50

Crispy Chicken Fillet Burger with Lemon Mayonnaise and Iceberg Lettuce on a Malted Brown Bun, served with Cajun Spiced Skinny Fries and Side Salad

£12.00

Desserts

Ice Cream Selection served with Summer Berry Compote

£1.50 per scoop

Summer Fruit Fool served with Biscotti

£5.00

Sweet Lemon Mousse served with Blueberries and Shortbread Discs

£5.50

Rich Chocolate Fondant served with Vanilla Ice Cream

£6.50

Selection of Welsh Cheeses and Crackers accompanied by Sweet Red Onion Chutney, Grapes

and Celery Sticks

£7.50

Pineapple Upside Down Cake with Honeycomb Ice Cream

£6.00

Mojito Jelly with Custard and Vanilla Ice Cream

£6.50

Banoffee Cheesecake with Toffee Sauce

£6.00

(gf*) - gluten free on request (gf) - gluten free (v) - vegetarian please advise your waiter of any dietary requirements