

EVENING MENU



SERVED MONDAY TO SATURDAY
5.00PM - 9.00PM

Please Alert our Team to any Allergies or dietary requirements to ensure you are appropriately looked after.

*Guests dining on Our Dinner, Bed and Breakfast offer can choose a 3 course meal from the below menu. Items marked with an * will incur the relevant Supplement charge.*

Starters

Soup of The Day (V)(GF)	£7
Warm crusty bread GF with GF Bread	
Pan Seared Asparagus (V)	£9
Muffin Poached Egg Hollandaise Sauce	
Smoked Salmon & Caper Plate (GF)	£10
Sweet Lemon dressing	
Cider Braised Belly Pork (GF)	£10
Black Pudding Crispy Crackling Apple Puree	
House-Made Salmon & Cod Fishcakes	£10
Side Salad Pea & Mint Puree	
Smoked Duck Salad (GF)	£10
Orange & Cardamom Dressing	

Side Dishes

Bread and Butter (V)	£2
Peppercorn Sauce (V) (GF)	£3
Diane Sauce (V) (GF)	£3
Garlic Butter (V)	£3
Shoestring Fries (V) (GF)	£4
House Side Salad (V) (GF)	£4
Garlic Bread (V)	£4
Cheesy Garlic Bread (V)	£5
House Chips (V) (GF)	£5
House Onion Rings (V) (GF)	£5
Seasonal Vegetables (V)(GF)	£5

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Bistro Menu

Caerphilly & Cherry Tomato Salad (V)(GF) £12

Balsamic dressing

Smoked Duck Breast Salad (GF) £13

Orange & Cardamom Dressing

Chicken & Bacon Salad (GF) £13

French Dressing

Chicken & Bacon Carbonara £14

Garlic Bread

Garlic Butter King Prawn & Chorizo Linguine £14

Garlic Bread

8oz Welsh Celtic Pride Butchers Burger £15

Melted Cheddar Cheese | Sweet Cured Streaky Bacon

House Chips | Coleslaw

Vegetable Tian (Vegan) (GF) £16

Roasted Mediterranean Vegetables | Kale Pesto

Mint & Tomato Concasse | Toasted Pine Nuts | Sautéed

Garlic Potatoes

Skin On Chicken (GF) £18

Chicken Supreme | Sweet Potato Puree

Kale Salad | Toasted Pine Nuts | Pesto | Seasonal

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Bistro Menu Cont.

10oz Smoked Bacon Chop (GF) £18

Honey & Wholegrain Mustard Cream Sauce
Apple Purée | Pan Fried Bacon Chop
Roasted Crushed New Potatoes | Seasonal Vegetables

Sea-bass & Prawns (GF) £21

Pan Fried Sea-bass Fillet & King Prawns in
Lemon & Caper Butter | Sautéed New Potatoes

Duo of Fish (GF on Request) £21

Battered Cod Loin | Pan Fried King Prawns
Minted Pea Puree | House Chunky Chips

Welsh Lamb Rump, Served Pink (GF) £23

Pan Seared Lamb Rump | Roast Garlic Mashed Potato
Tomato & Mint Concasse | Lamb Jus | Seasonal Vegetables

Grill Menu

Served with Wild Mushrooms | Roasted Tomato |
Charred Shallots | Watercress | House Chips

*£6 Dinner Package Supplement

28 Day Matured Welsh Celtic Pride

8oz Ribeye Steak (GF) £28 *£6

8oz Sirloin (GF) £28 *£6

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Desserts

Panache of Ice Cream (V)	£7
Mixed Ice Cream Fruit Coulis Brandy Snap Basket	
House Sticky Toffee Pudding (V)	£8
Butterscotch Sauce Vanilla Ice Cream	
Pavlova (V)(GF)	£8
Meringue Fresh Fruit Chantilly Cream	
House Brulee (V)	£8
Chocolate & Orange Home-made Shortbread	
Biscoff Cheesecake (Ve)	£8
Welsh Cheeseboard (V)(GF on Request)	£10
Selection of Welsh Cheeses Crackers	*£3
Fruits House Chutney	

Children's Menu

Under 12s Only

1 Course £8 | 2 Courses £11 | 3 Courses £14

Soup of the Day (GF on Request)

Garlic Bread (V)

Chicken Salad (GF)

Sausage Mash And Gravy

Creamy Pasta With Cheese (V)

Fishcakes And Fries

Breaded Chicken Strips And Fries

Pancakes (V)

Strawberries | Chocolate Sauce

Sticky Toffee Pudding (V)

Ice Cream (GF)(V)

*Dear Guests,
Welcome and thank you for dining with us this evening.
Our dishes are inspired by the season, using fresh Welsh produce where possible.
We hope you enjoy your meal,
Sacha Massey*