



Nibbles/small plates

Marinated olives £4 v/gf

Homemade breads with whipped butter, balsamic and olive oil £3 v (available gf)

Duck fritters & oriental dip £5

Halloumi chips & beetroot ketchup £5 v

Pork crackling, ale & apple puree £4

Starters

Chef's homemade soup with homemade bread and whipped butter £5 v (available gf)

Home smoked mackerel pate with horseradish, beetroot coral, pickled cucumber & dill oil £7 (available gf)

Forest mushroom risotto, tin tern cheese espuma, pumpkin seeds, black garlic & tapioca cracker £6 v/gf

Duck ham & gin parfait, savoy granola, fruit chutney and homemade brioche £7

Smoked salmon, prawn and pink pepper corn terrine with pickled fennel, tomato salsa and beer bread croutons £7

Welsh goats cheese panna cotta with red pepper churros, black olive crumb and spiced port syrup £7

Light bites

Menai mussels cooked in white wine, bacon & tarragon sauce finished with lemon & homemade dipping bread. Small £8/ Large £12 (available gf)

Pan fried calf's liver with bubble & squeak, proper gravy and crispy onions Sm £8/Lg £12

Spaghetti pasta tossed with basil pesto, home dried balsamic tomatoes & home cured egg yolk £11 v

Mains

Slow cooked welsh lamb shank served with minted mash, braised red cabbage and rosemary and redcurrant sauce £18

Homemade beef bourguignon pie with chunky chips, garden peas and real gravy £15

Warm leek & black bomber bread pudding with honey roast carrots, Covelo Nero & Worcestershire gel £12 v

12-hour pork belly with dauphinoise potatoes, sweetcorn puree, mini toffee apple, crackling, white grape & cider reduction £15 gf

Plas Yn Dre steak burger with brioche bun, beef tomato, gem leaf, mature welsh cheddar, coleslaw, bacon jam & skin on fries £13

Chefs chickpea & vegetable curry with coconut & coriander rice & cucumber yoghurt £12 v/gf

Pan fried seabass fillet with butternut squash fondant, saffron potatoes, champagne velouté and paprika popcorn £17

Welsh beer battered cod fillet with twice cooked chips, garden peas, tartare sauce & lemon £13

Steaks

All our beef is locally sourced and served with baked tomato, field mushroom and twice cooked chips

8oz Flat Iron (best served pink) £13

10oz Ribeye £20

10oz Sirloin £20

Add Diane sauce £2, Pepper sauce £2 Welsh blue cheese £3

Sides

Twice cooked chips £3

Skin on Fries £3

Garlic ciabatta £4

House salad £3

Braised red cabbage £3

Buttered vegetables £3

Whipped mash potato £3

Honey roast carrots with toasted almonds £3

