



### Nibbles/Small Plates

Freshly baked bread board – Welsh butter – balsamic and olive oil £4 (gf available)

Baby stuffed peppers with cheese £5 (gf)

Marinated olives £5 (gf)

Duck & black sesame sausage rolls – homemade brown sauce £6

Fried halloumi cubes – red pepper ketchup £6

Home smoked salmon fillet – cucumber fennel salad – bloody mary dressing – homemade brown bread and butter £7

### Light Bites/Mains

Chef's soup of the day – sourdough bread £6 (available gf)

Butternut squash, chickpea and spinach curry – saffron rice – red onion and pomegranate pickle £12 (vegan/gf)

Add chicken £3

Welsh beer battered cod fillet – house chips – chunky tartare sauce – lemon – garden peas £8 small/£14 large

Wild mushroom & parmesan risotto – truffle oil – crispy kale £12

Line caught yellow fin tuna steak – warm niçoise salad £16 (gf)

Halibut – crispy crab ravioli – potato and anchovy terrine – fennel – split mushroom and chive velouté £23

Roast chicken breast – leg fritter – scallion mash – honey & lemon roast carrots – green herb salsa £16

10oz local ribeye – house chips – sauteed mushroom and onions – roast tomato £25

### House Burgers

All served on a rustic brioche roll – beef tomato – gem lettuce – burger sauce – coleslaw  
– skin on fries

Steak burger – Welsh cheddar – Bacon £15 (available gf)

Panko coated spiced chickpea & aubergine burger – black bomber cheese £12

### Sandwiches – Till 230pm

Severn & Wye smoked salmon bagel – cucumber – caper – cream cheese – sauteed baby  
potatoes £9

Plas Yn Dre hotdog – caramelised onion puree – cheese sauce – American mustard mayo –  
crispy onions – sweet potato fries £10

Black Bomber cheese and fruit chutney baguette – sweet potato fries £8

Roast Welsh beef baguette – chunky chips – real gravy £10

### Sides

House Chips £3 Garlic bread £4

Sweet potato fries £3 Skin on fries £3

House salad £4 Pepper sauce £3

Green beans & toasted almonds £4

Sauteed baby potatoes & spinach £4

### Desserts

Rich chocolate tart – berry compote – meringue snow £6

Apple & cherry crumble – vanilla custard £6

Sticky toffee pudding – toffee sauce – honeycomb ice cream – biscuit crumb £6

Selection Welsh ice cream or sorbets £5

Welsh cheese board – Perl las – Black Bomber – Perl wen – crackers – grapes – chutney –  
celery £10