



### 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

Salmon sushi – pickled vegetables – wasabi emulsion £6 (gf)

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

### Light Bites/Mains

24hr brisket of local beef – beef fat & whipped potatoes – Yorkshire pudding – seasonal vegetables £12

Roast loin of pork – beef fat & whipped potatoes – Yorkshire pudding – seasonal vegetables – crackling £12

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

Wild mushroom & mascarpone risotto – herb oil – crispy kale £12

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

Add chicken £3

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

Crispy duck and orange salad – red chilli – carrot – peanuts – oriental dressing £8 small/£14 large

Salmon and smoked haddock fishcakes – baby spinach – lemon – crispy capers – dill hollandaise sauce £7 small/£12 large

## House Burgers

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

Steak burger – welsh cheddar £14 (available gf)

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

Cajun chicken burger – welsh cheddar £14 (available gf)

## 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

### “The cherry”

Chocolate & cherry mousse – freeze dried cherries – gingerbread crumb – cherry gel £8

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

Selection welsh ice cream or sorbets £5

Lemon & almond tart – vanilla custard – clotted cream £6

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