



### **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 & chef's mojo dip £5 v

Pork crackling, ale & apple puree £4

### **Starters**

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

Giant pork & chorizo scotch egg served with homemade brown sauce and crispy onion salad £7

Seared king scallops, warm chickpea cake, battered Menai mussels, ruby shard and lemon gel £12

Salmon & prawn tortellini, roasted baby leeks, shellfish bisque and tarragon £8

Butternut squash and rocket risotto, pumpkin seeds, black garlic cracker, pine nut and pumpkin oil Sm £6/Lg £11 v/gf

Beetroot variations, truffle & feta terrine and baked potato espuma £7 gf

### **Light bites**

Warm salad of home smoked chicken breast, avocado, baby leaf, semi-dried tomatoes, potato salad and mustard dressing £9 gf

Smoked haddock, sweetcorn and Menai mussels chowder, homemade dipping bread £8 (available gf)

Warm Perl Wen and red onion marmalade tartlet with waldorf flavours £9 v

## Mains

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

Feather blade of Welsh beef with potato gratin, sprouting broccoli, burnt onion puree and bone marrow crumb £17 (available gf)

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

Trio of pork : herb crusted tenderloin, belly & squash lasagne, black pudding bonbon, fennel and cider pig crumb £16

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, coconut & coriander rice & cucumber yoghurt £12 v/gf

Baked salmon fillet with mini smoked salmon fishcake, salt baked beetroot, baby caper and dill oil £16

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

