



### While you wait

Soda bread & butter £5 / Olives £4

### Starters

Roast cauliflower, celeriac, sultanas, Caerphilly cheese (v) (gf)	8
Salt & pepper squid, spring onion, mint, lime mayonnaise	8
Roasted prawns, garlic, chilli (gf)	9
Celeriac soup, crème fraiche, walnut sourdough (v)(n)	7
Ham hock terrine, fruit chutney, sourdough	8
Fishcake, shrimp, laverbread mayonnaise	8

### Main

Daily catch fish fingers, fries, crushed peas & tartar sauce	17
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	18
8oz Welsh rib eye steak, herb butter, mushrooms, fries (gf)	26
Grilled salmon, white bean cassoulet, broccoli (gf)	18
Crab claw linguini, ginger, chili & spring onion	19
Roast cauliflower, tarragon polenta, pine nut dressing (gf) (n) (v)	15
Confit duck leg, celeriac fondant, savoy cabbage, jus (gf)	18

### Sides

Garden new potatoes, herb butter	4
Gem lettuce, mint, spring onion, house dressing	3
Bistro fries	4
Seasonal garden vegetables	3

(gf) gluten free (v) vegetarian (n) nuts

Please ask staff for any allergen or intolerance information before you order.

Head Chef David Parry / Restaurant manager Levi Carlisle

\*menu is subject to last minute changes