



### While you wait

Soda bread & butter £5 / Olives £4

### Starters

Salt & pepper squid, spring onion, mint, lime mayonnaise	8
Salmon ceviche, crème fraiche, cucumber (gf)	9
Wye valley asparagus, brioche, hollandaise (v)	7
Mussels, garlic, shallot, sourdough	main 20 / Starter 10
Ham hock terrine, fruit chutney, sourdough	8
Roasted prawns, garlic, chilli (gf)	10
Fishcake, shrimp, laver bread 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
Sea bream, cous cous, mushroom (n)	18
Crab claw linguini, ginger, chili & spring onion	19
Roast cauliflower, tarragon polenta, pine nut dressing (gf) (n) (v)	15
Fish pie for 2	34

### Sides

Garden new potatoes, herb butter	4
Gem lettuce, mint, spring onion, house dressing	3
Bistro fries (gf)	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