



While you wait

Soda bread & butter £5 / Olives £4

Starters

Pumpkin soup, hazelnut pesto, sourdough, (v) (n)	6
Fishcake, brown shrimp, noisette dressing	9
Salt & pepper squid, spring onion, mint, lime mayonnaise	7
Roasted prawns, garlic, chilli (gf)	9
Welsh Black beef croquette, mushroom, remoulade	8

Main

Crab claw linguini, ginger, chili & spring onion	17
Smoked haddock, crushed potatoes, poached egg, butter sauce (gf)	16
Daily catch fish fingers, fries, crushed peas & tartar sauce	15
Welsh rib eye steak, herb butter, mushrooms, fries (gf)	22
Winter squash risotto, glazed onions, goats curd (v) (gf)	14

Sides

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

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

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

Head Chef Aaron Broster / Restaurant manager Levi Carlisle