



Served daily from 5:30pm

Evening Menu

STARTERS

Potted Welsh crab and anchovies £10.00

(D) (MO) (CR) (G)

Toasted sourdough

Caprese Salad £9.00 (G) (V) (D)

Balsamic glaze, toasted brioche

Red pepper hummus £7.50

Served with crostini

(G) (GFA) (V)

Homemade focaccia, olives and artichokes £10.00 (G) (V)

Braised Chorizo £8.00 (G) (SD)

Temprenilo wine, honey, home made foccacia

Sauté Mushrooms £9.50 (G) (GFA) (D) (VGA) (V)

Garlic and cream, toasted sourdough

King Prawns £11.00 (CR) (D) (G) (GFA)

Garlic butter, fresh chilli, sourdough

ON THE SIDE

Parmesan & Rocket salad £4.95

truffle mustard dressing

Garlic Bread £4.95

toasted confit garlic sourdough

DESSERTS

Cheese board £12.50 (G) (D) (SD)

Duo of cheese

Perl wen, perl las, grapes and crackers

Mixed berry Eton mess £9.00 (D) (E)

Chantilly cream, raspberry sorbet

Tiramisu £9.50 (D) (E) (SD) (G)

MAINS

Crab, chilli, garlic, tomato linguini £22.00 (CR) (MO) (D) (G)

(SD) (E) (GFA)

Lamb rump £29.00 (GF) (D)

Confit garlic, red pepper puree, goats cheese and truffled potatoes and greens

'Nduja pappardelle £24.00 (G) (D) (SD) (E)

Roasted skin on chicken breast, fresh herbs

Seabass £28.00 (F) (D) (G)

Potato gnocchi, creamed leeks and crispy onions

Goats cheese, orzo pasta £19.00 (D) (V)

Spring greens, pea and mint

8oz Rib Eye Steak £29.50 (GF) (D) (SD)

Welsh Rib Eye Steak with garlic and rosemary roasted Anglesey potatoes, vine tomatoes, rocket and parmesan salad and a choice of blue cheese or peppercorn sauce

Chefs Recommendation: Medium Rare

8oz Fillet Steak £38.00 (GF) (D) (SD)

Welsh Fillet Steak with garlic and rosemary roasted Anglesey potatoes, vine tomatoes, rocket and parmesan salad and a choice of blue cheese or peppercorn sauce

Chateaubriand £80 (GF) (D) (SD)

Garlic and Rosemary roasted Anglesey new potatoes, vine tomatoes, rocket and parmesan salad and a choice of blue cheese or peppercorn sauce

TO SHARE

FOOD ALLERGENS AND INTOLERANCES

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFA) Gluten Free Available (G) Gluten (D) Dairy (E) Egg (S) Soya (N) Nuts (M) Mustard (SD) Sulphur Dioxide (MO) Molluscs (CR) Crustaceans (L) Lupin (PN) Peanuts (CE) Celery (SE) Sesame (F) Fish

Please ask a member of staff for more information on food allergens and intolerances before you make your order. Please let us know about any serious allergens.

All ingredients are carefully selected and locally sourced where possible, however we cannot guarantee our dishes to be free of nuts or nut traces or that fish dishes are free from all bone