



1891



BWYTY
RESTAURANT

SNACKS

Garlic Flat Bread (v)	4.50
Add Cheese (v)	5.15
Spiced Chicken Wings, Garlic Dip (gf)	4.50
Miniature Sausage Roll, Honey- Mustard Mayo	4.50
Artisan Bread Roll, Balsamic, Olive Oil (v)	4.00
Add Olives (v)	0.95

STARTERS

Homemade Soup of the Day, Bread & Butter (v)	6.25
Chicken, Tarragon and Prosciutto Ballantine, Pickled Mushrooms, Plums & Sour Dough Crisp	6.50
Whipped Goats Cheese, Candied Walnut and Beetroot (v) (gf)	6.50
Smoked Salmon, Fennel Red Onion, Citrus Fruit and a Sesame Wafer	6.90
Torched Mackerel, Horseradish, Cucumber, Apple and Brown Bread	6.90
Welsh Rarebit, Bloomer Bread, Poached Egg, Rocket and Balsamic (v)	6.50

MAIN COURSE

Beer Battered Fillet of Haddock, Garden Peas, Hand Cut Chips, Tartar Sauce and Lemon	14.75	Rump of Welsh Lamb, Potato and Leek Terrine, Spiced Carrot and Salsify (gf)	18.00
Welsh Beef Burger, Sour Dough Bun, Lettuce , Tomato Onion Rings and Hand cut Chips	15.00	Pan Roasted Duck Breast, Root Vegetables, Kale and Spiced Jus (gf)	17.50
Add Cheese	0.75	Pan Seared Seabass, Curried Butternut Squash and a Mushroom Fricassee (gf)	17.00
8 Oz Welsh Sirloin Steak, Tomato, Mushroom , Onion Rings and Hand Cut Chips	24.50	Fillet of Plaice, Crab Crushed Potato, Fennel and a Dill Emulsion (gf)	15.50
Chicken and Capsicum Curry, Braised Rice, Poppadum and Chutney (gf)	14.00	Red Pepper Tart a Tin, Spinach, Mushrooms, New Potatoes and a Salsa Verde (v)	12.00
Vegan Sweet Potato and Coconut Curry, Cardamom Rice, and Vegetable Pakora (v)	12.50		

SIDE DISHES

Hand Cut Chips	3.50
French Fries	3.50
Onion Rings	3.50
Buttered New Potatoes	3.50
Diane Sauce	3.50
Blue Cheese Sauce	3.50
Black Pepper and Brandy Sauce	3.50

Should you have any other dietary requirements, please tell your server and we will be happy to try and accommodate your request

(v) vegetarian
(gf) gluten free