



2 courses for £18.91 (Starter & Main)

Starters

- Chef's homemade soup of the day served with a crusty roll (vg,gfa)
- Halloumi fries with sweet chilli mayonnaise dip (v)
- Salt & pepper chicken strips, Asian slaw and sweet chill mayonnaise
- Creamy garlic & herb sautéed mushrooms in a velvety garlic and white wine cream sauce, served on toasted garlic ciabatta (v)
- Sticky chipolatas with garlic mayonnaise (gf)

Mains

- Pan fried steak gyros with onion marmalade, tarragon mayo & lettuce served with fries & coleslaw
- Marinated chicken breast gyros with tzatziki, lettuce & cucumber served with fries & coleslaw
- Traditional fish & chunky chips served with mushy peas and tartare sauce
- American chicken burger, crispy fried chicken breast on toasted brioche bun with cheese, bbq sauce, creamy coleslaw and hand cut chips *add bacon 1.50
- Goats cheese, balsamic, onion marmalade and rocket flatbread (v)
- Bbq chicken breast, caramelised red onion and rocket flatbread
- Primavera risotto served with a medley of seasonal vegetables finished with lemon zest, mascarpone and aged vegan parmesan (vg)

Loaded Fries

- Cheese and bacon – nacho cheese, crispy bacon crumb, spring onion (gf) 7.95
- Mixed pepper – mixed peppers, tomato, salsa, spring onion (v,gf) 7.95
- Salt and pepper chicken, fried onions, peppers, spring onion 7.95

Sides

- Halloumi fries with sweet chilli dip (v) 6.95
- Mac & cheese bites with sweet chilli (v) 6.95
- Crispy hash brown bites with bbq dip (v) 6.95
- Onion rings (v) 4.50
- Hand cut chips (v,gf) 4.95
- Skin on fries 4.50
- Coleslaw (gf) 1.95

Desserts

- Homemade sticky toffee pudding served with toffee sauce and Welsh salted caramel ice cream 7.95
- Raspberry and elderflower posset, infused with fragrant elderflower and ripe raspberries, served with a lemon & raspberry sorbet and a lightly sea salted homemade shortbread 7.95
- Light and airy meringue cloud, with tropical coconut and pineapple served with a coconut Chantilly cream, mango & passionfruit sorbet and a rum and passionfruit compote (gf) 7.95
- Warm chocolate brownie sundae, chocolate sauce, clotted cream ice cream 7.95
- Lemon tart, served with raspberry coulis, berry compote and raspberry sorbet (vg,gf) 8.50
- Welsh ice cream / sorbet 6.95

Allergies and Food Intolerances

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) Vegetarian (VG) Vegan (VGA) Vegan available
(GF) Gluten free (GFA) Gluten free available