



Appetizers

Garlic & rosemary flatbread (v) 7.95 Garlic & cheese flatbread (v) 8.95
Caramelised onion, balsamic & rocket flatbread (v) 9.95 Toasted flatbread, hummus, garlic aioli (v) 7.95

Starters

Chef's homemade soup of the day, served with crusty roll (vg,gfa) 7.95
Halloumi fries with sweet chilli mayonnaise dip (v) 7.95
Salt & pepper chicken strips, Asian slaw and sweet chill mayonnaise 7.95
Herb-crusted goats' cheese, served with a tangy rhubarb compote (v) 7.95
Creamy garlic & herb sautéed mushrooms, in a velvety garlic and white wine cream sauce, served on toasted garlic ciabatta (v) 7.95
Primavera risotto, served with a medley of seasonal vegetables, finished with lemon zest, mascarpone and aged vegan parmesan (vg) 7.95
Chefs chicken liver pate, delicately infused with brandy, thyme and rosemary, served with a homemade tomato chutney and toasted ciabatta (gfa) 7.95

Mains

Slow roasted lamb shoulder, served with creamy dauphinoise potatoes, garlic green beans, tenderstem broccoli and a mint jus (gf) 22.95
Herb crusted chicken supreme, pan fried with a fresh herb crust, served with chef's creamy dauphinoise potatoes, buttered seasonal vegetables, chicken and thyme dripping jus 19.95
Sirloin steak served with balsamic roasted vine tomato, portobello garlic mushroom, onion rings and hand cut chips 27.95
Add king prawns 5.50 Peppercorn or Dianne sauce 3.50
1891 smashed burger patty on toasted brioche bun with bacon and melted cheese served with creamy coleslaw and hand cut chips (gfa) 19.95
Katsu chicken burger, crispy fried chicken breast on toasted brioche bun with shredded lettuce and a rich, tangy katsu curry sauce served with pickled red cabbage and hand cut chips 18.95
Vegan burger on toasted brioche bun, portobello mushroom, caramelised onions, vegan smoked cheese served with pickled cabbage and hand cut chips (gfa) 19.95
Pan seared sea bass, crispy skinned sea bass with buttered samphire, tenderstem broccoli, crushed new potatoes and a lemon caper sauce (gf) 20.95
Traditional fish & chips served with chunky chips, mushy peas & tartare sauce 19.95
Primavera risotto, served with a medley of seasonal vegetables, finished with lemon zest, mascarpone and aged vegan parmesan (vg) 14.50
Add chicken breast 5.50 Add herb crusted cod loin 5.50

Sizzlers

Chicken, wild mushroom and tarragon, served with chips or fried rice £19.95
Steak and peppercorn sauce, served with chips or fried rice £22.95
Mediterranean vegetable, medley of onions, peppers, mushrooms, aubergine, courgette with smoky spices served with chips or fried rice (v) 17.50

Sides

Chilli and garlic tenderstem broccoli (vg) 3.95 Hand cut chips (gf) 4.95
Skin on fries 3.95 Salad bowl 3.50 Onion rings 3.50

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