



## Starters

- Chef's soup of the day, served with crusty roll (vg,gfa) 7.95  
Halloumi fries served on bed of slaw with sweet chilli mayonnaise dip (v) 7.95  
Salt & pepper chicken strips, asian slaw and sweet chilli mayonnaise 7.95  
Creamy garlic & herb sauteed 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  
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 (vg, gfa) 19.95  
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 (v, 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