

Evening Menu



Monday – Saturday | 6pm – 8:30pm

STARTERS

SOUP OF THE DAY with rustic bread (VG / GFO)	6.95
CLASSIC PRAWN COCKTAIL Baby prawns, Marie rose sauce, sourdough, and a crisp green salad (GFO / DF)	7.50
JALAPENO POPPERS Crispy breaded bites with a creamy cheese filling, wild rocket, and herb-garlic aioli (V)	7.50
WILD VENISON TERRINE Toasted sourdough, apple chutney, and green salad	7.95
BOBOTIE SPRING ROLLS (ba-boor-tea) Curried Welsh beef in a crispy shell, with Moroccan sambal. (DF)	7.95
MUSHROOM CROQUETTES Golden, breaded wild mushrooms and potato, with rich white truffle mayo (V)	6.95

MAINS

RIBEYE STEAK (10oz) 28-day dry-aged Welsh beef, vine tomatoes, portobello mushroom, chips. (GF / DFO) add: Peppercorn, Mushroom, or Blue Cheese Sauce - 2.50	24.95*
RUMP OF WELSH LAMB Slow-cooked with pomme purée, seasonal veg, and minted gravy. (GF / DF)	21.50*
HUNTSMAN'S BEER PIE Welsh beef and venison in a rich beer gravy, herb-crusting pastry, with sweet potato fries, broccoli and a mini bobotie.	17.95
CHICKEN PIE Slow-cooked chicken with wild mushrooms and onion in puff pastry, served with creamy mashed potato, roasted roots and tenderstem. (DF)	16.95
MINTED LAMB PIE Braised Welsh lamb in homemade pastry, with root veg and mashed potato. (DF)	15.95
ROAST SALMON FILLET Chive-crushed potatoes, cassalette of beans and tenderstem broccoli. (GF / DF)	18.95
FISH 'N CHIPS Baked or beer-battered hake fillet, rustic fries, tartar, garden peas and chips (GFO) (may contain bones)	15.95
SEABASS Baked with crispy potatoes, tenderstem, king prawns, vine tomatoes and tarragon sauce. (GF / DF)	17.95
SEAFOOD CHOWDER A hearty blend of hake, smoked haddock, prawns, and mussels in a creamy herb-infused broth, served with asparagus and ciabatta. (GFO)	17.95
SLOW ROASTED BELLY PORK Crushed potatoes, seasonal veg, and spicy tomato & bean compote. (DF)	18.95
SLOW BRAISED BRISKET OF BEEF Peppered cabbage, fondant potato, and spiced rioja sauce (GF / DF)	17.95
BOBOTIE (ba-boor-tea) A South African classic, this dish features curried beef mince and fruit chutney, topped with a creamy layer. Served with basmati rice and tomato salsa (GF)	15.95
HOUSE BURGER Welsh Wagyu beef, red cheese, house sauce, caramelised onion, baby gem and chips add: smoked bacon 2.50 , guacamole 2.00	16.00
BIRYANI PARCEL Fragrant spiced rice and vegetables wrapped in crisp filo pastry, served with golden roast new potatoes and a rich coconut curry sauce. (VG)	13.95
VEGGIE WELLINGTON Roasted butternut, wild mushrooms, and lentils encased in golden puff pastry, served with onion gravy, root vegetables, and tender broccoli (VG)	13.95

(V - vegetarian) (VG - vegan) (GF / O - gluten free / option) (DF - dairy free)

* Supplement charge for guests on Dinner, Bed & Breakfast: Mains **5.00**, Starters & Desserts **2.00**

FOOD ALLERGY AND INTOLERANCE: Our dishes may contain allergens such as milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and derivatives. Kindly inform us of any dietary requirements. While we strive to minimize cross-contamination, we can't ensure 100% allergen-free meals. Our current vegetable oil is genetically modified.