

Lunch Menu



Monday – Saturday | 12:00 – 2:30pm

MAINS

SOUP OF THE DAY with rustic bread (VG / GFO)	6.95
HUNTSMAN'S BEER PIE Welsh beef and venison in a rich beer gravy, herb-cruste d 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
SCAMPI 'N CHIPS breaded scampi, rustic chips, homemade tartar sauce, mushy or garden peas.	11.25
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

SANDWICHES & WRAPS

Choose from a wrap, ciabatta roll, or harvester bloomer, all served with crispy chips and a side salad.

SWEET POTATO FALAFEL Red pepper hummus, peppery wild rocket, and sweet potato falafel. (VGO)	10.95
POSH FISH FINGER Crispy beer battered hake, baby gem, pickled gherkin, and tartar sauce.	12.95
GRILLED HALLOUMI Tomato, baby gem, and smoked olive tapenade. (VGO)	12.95
GOATS CHEESE Rich goat cheese drizzled with hot honey and wild rocket. (V)	12.95
HAM 'N CHEESE Sweet honey-glazed ham and creamy Perl Wen cheese.	12.95
BELLY PORK Slow-roasted belly pork with homemade apple sauce. (DF)	12.95
BEEF BRISKET Tender beef brisket in a rich gravy, with caramelised onions & wholegrain mustard. (DF)	12.95

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

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.