



Lunch Menu

Starter & Main for £17.5

Available Monday – Saturday 12-4pm

Starters

(V)	SEASONAL SOUP OF THE DAY Warm focaccia*	£6
(GF)	SOUSED MACKEREL Fennel slaw, dill oil, shaved radish	£7
(GF)	WOOD PIGEON & BACON Wild mushrooms, pancetta, puy lentils, salsa verde	£7
(V) (GF)	ROAST BEETROOT & GOATS CURD Pickled shallots, hazelnut vinaigrette	£6.5
	PICKLED COCKLES Bacon & laverbread, crisp toasts	£6

Mains

	BEER BATTERED COD Proper chips, minted pea puree, tartar sauce*	£15
	BRAISED FETHERBLADE OF BEEF Mushroom puree, pearl barley, glazed onion, proper chips*	£16
(V)	CAERPHILLY & GRAIN MUSTARD CROQUETTE Grilled leeks, wilted greens, truffle oil	£15
(GF)	WARM SMOKED HADDOCK Kedgerie risotto, soft poached egg, parsley oil	£16.5
(GF) (V)	GRILLED KING MUSHROOM Glazed celeriac, puy lentils, marmite & leek gravy	£15
(GF)	WHOLE ROASTED SEABREAM Buttered new potatoes, courgette, sauce vierge	£16.5
(GF)	BRAISED CHICKEN LEG Bourguignon sauce, creamy mash	£16
	WELSH BEEF BURGER Brioche, tomato relish, confit garlic aioli, baby gem, pickle, chips (Add cheddar or bacon for £1 each)	£15

Sides

(Add a side dish for only £3 each)

(GF)	SUMMER SALAD	(GF)	CABBAGE LEEKS & PEAS
(GF)	TENDERSTEM APPLE & WALNUT	(GF)	PROPER CHIPS

Food allergies & intolerances – please speak to a member of the team prior to ordering.
Be advised some dishes may contain nuts.

*Dishes can be modified to suit a gluten free diet.

An optional 10% service charge will be added to your bill – please say if you wish this to be removed, but do let us know what we can do better.

Desserts

STICKY TOFFEE PUDDING

Toffee sauce, salted caramel ice cream

£5.5

ESPRESSO CRÈME BRULEE*

Biscotti

£6.5



VANILLA PANNA COTTA

Honey roasted fig, pistachio crumb

£6

PEAR, APPLE AND RAISIN CRUMBLE TART*

Vanilla ice cream

£6

SELECTION OF FARMHOUSE CHEESE

Crackers, frozen grapes, quince jelly, walnuts, fig jam*

2 cheese £7

4 cheese £9

6 cheese £11

Sandwich Menu

Bar & Terrace only

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BAGUETTE £7

(Served in a mini baguette with celeriac & apple slaw, vegetable crisps)

Chicken BLT, confit garlic aioli*

Sautéed beef steak, red onion jam, Perl las*

Grilled ham hock, grain mustard, cheddar*

Battered cod, baby gem, tartare*



Mature cheddar rarebit, wild mushroom, red onion

SIDES & NIBBLES £3



Proper chips



Gordal olives

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