

SIGNATURE
WELSH
DISHERS

MENU

KITCHEN
HOURS08.00 AM
09:00 PM

AUTUMN WINTER 2025

SMALL PLATES

MIXED CHICKEN SKEWERS	9
<i>Mix of jerk and cajun chicken skewers served with minted yoghurt</i>	
TOMATO & BASIL (V)	7
<i>Homemade soup served with baked ciabatta</i>	
OX CHEEK & BLUE CHEESE CROQUETTES	8
<i>Served with a Cumberland sauce</i>	
SMOKED SALMON & AVOCADO	8
<i>With horseradish yoghurt sauce & beetroot</i>	
SPICED CAULIFLOWER WINGS (VG)	8
<i>Maple-sesame glaze, spring onion & chilli</i>	
HOMEMADE SCOTCH EGG	6
<i>Pork, sage and chestnut Scotch egg served with mustard</i>	

SANDWICHES

GRILLED SIRLOIN STEAK	9
<i>Grilled steak with caramelised onions</i>	
WELSH PLOUGHMANS	9
<i>Caerphilly cheese, gammon, lettuce, tomato and onion chutney</i>	
GRILLED HALLOUMI (V)	8
<i>Served with tomato and pickle</i>	
SMOKEY PULLED PORK & CHEDDAR	9
<i>Served with tomato and rocket</i>	

All of our sandwiches are served
on a toasted ciabattaAdd fries for £3
Add mug of soup £3

SHARERS

NACHOS (V) (GF)	15
<i>Jalapeño cheese sauce, homemade salsa, guacamole and sour cream</i>	
SOMERSET CEMEMBERT (V)	18
<i>Served with onion chutney and toasted bread</i>	
PONTCANNAINN PLOUGHMANS	20
<i>Smoked gammon, Caerphilly cheese, scotch egg, pickles, salad and crusty bread</i>	

SIDE DISH

FRIES (GF)	4.50
HOMEMADE ONION RINGS (GF)	5
GARLIC BUTTERED CIABATTA	5
HALLOUMI FRIES	7
HOUSE SALAD -	6
<i>Wedge of Lettuce with chorizo crumb, Caesar dressing, charred courgette & roasted pepper</i>	

MAINS

CYDER BATTERED HADDOCK (GF) <i>Hand cut chips, tartare & curry sauce, mushy peas and burnt lemon</i>	17.5	HOMEMADE GLAMORGAN SAUSAGE AND MASH (V) <i>Glamorgan sausage and mash served with seasonal vegetables</i>	15	CLASSIC BURGER <i>6oz beef burger with cheddar, gherkin, lettuce, tomato and house sauce on a toasted brioche bun</i>	17
STEAK FRITES (GF) <i>6oz rump steak with hand cut chips, garlic butter add peppercorn sauce</i>	18 3	HAM, EGG & CHIPS (GF) <i>Hand cut chips, St Ewe's egg served with homemade brown sauce and ketchup</i>	16	HOT CHICKEN BURGER <i>Crispy deep-fried chicken thigh with melted blue cheese & Frank's Hot Sauce, lettuce and tomato</i>	17
CREAMY CAULIFLOWER CURRY (VG) <i>Cauliflower in a mild, creamy curry sauce served with basmati rice and flatbread</i>	15	STEAK & ALE PIE <i>Cwrw Gorslas ale infused pie served with your choice of fries or mash, gravy and seasonal vegetables</i>	19	SHIITAKE MUSHROOM BURGER (V) <i>Shiitake mushroom patty glazed with Korean sauce, topped with grilled halloumi, tomato, and lettuce</i>	17
THE SIGNATURE GRILL <i>6oz rump steak, hand cut smoked gammon, cumberland sausage, lamb rump, chicken breast, chips and onion rings</i>	29	WELSH CAWL <i>Traditional Welsh lamb and root vegetable stew, with leeks, potatoes, and carrots. Served with crusty bread and Welsh cheese</i>	17	All of our burgers are served in a toasted brioche bun with fries Gluten free buns available	

DESSERTS

CHOCOLATE BROWNIE	7	BREAD AND BUTTER PUDDING	7
<i>Made in-house served warm with vanilla ice cream</i>		<i>Flaky French pastry baked and served with hot custard</i>	
WHITE CHOCOLATE CRÈME BRÛLÉE (GF)	7	ORANGE AND TREACLE SPONGE	6
<i>Creamy white chocolate custard with a crisp caramelised top</i>		<i>Warm sponge pudding with zesty orange and sticky treacle served with hot custard</i>	
STICKY TOFFEE PUDDING	8	SELECTION OF ICE CREAM (VG)	1.50 per scoop
<i>Warm date sponge topped with rich toffee sauce served with vanilla ice cream or custard</i>		<i>Choose from strawberry/ chocolate/vanilla or honeycomb.</i>	

KIDS

GLAMORGAN OR CUMBERLAND SAUSAGES	8
HOUSE BEEF BURGER	10
FISH AND CHIPS (GF)	9
HAM, EGG & CHIPS (GF)	9
All of our childrens meals are served with a choice of fries or mash & peas or beans	