

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 ciabatta	
Add 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>	
PONT CANNA 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)	17.5
<i>Hand cut chips, tartare & curry sauce, mushy peas and burnt lemon</i>	
STEAK FRITES (GF)	18
<i>6oz rump steak with hand cut chips, garlic butter</i>	
<i>add peppercorn sauce</i>	
CREAMY CAULIFLOWER CURRY (VG)	15
<i>Cauliflower in a mild, creamy curry sauce served with basmati rice and flatbread</i>	
THE SIGNATURE GRILL	25
<i>6oz rump steak, hand cut smoked gammon, cumberland sausage, grilled chicken, chips and onion rings</i>	

HOMEMADE GLAMORGAN SAUSAGE AND MASH (V)	15
<i>Glamorgan sausage and mash served with seasonal vegetables</i>	
<i>Swap to cumberland sausages</i>	
<i>extra 3</i>	
GAMMON, EGG & CHIPS (GF)	16
<i>Hand cut chips, St Ewe's egg served with a thick cut of gammon</i>	
STEAK & ALE PIE	19
<i>Cwrw Gorslas ale infused pie served with your choice of fries or mash, gravy and seasonal vegetables</i>	
WELSH CAWL	17
<i>Traditional Welsh lamb and root vegetable stew, with leeks, potatoes, and carrots. Served with crusty bread and Welsh cheese</i>	

BURGERS

CLASSIC BURGER	17
<i>6oz beef burger with cheddar, gherkin, lettuce, tomato and house sauce</i>	
HOT CHICKEN BURGER	17
<i>Crispy deep-fried chicken thigh with melted blue cheese & Frank's Hot Sauce, lettuce and tomato</i>	
GLAMORGANSHIRE BURGER (V)	17
<i>Classic Welsh-inspired veggie patty with leeks, cheese and herbs. Served with lettuce, tomato and chilli jam</i>	
GOURMET VEGAN BURGER (VG)	17
<i>A hearty plant-based patty, served with lettuce, tomato, vegan cheese and chilli jam</i>	
All of burgers come in a toasted brioche bun served with fries	

DESSERTS

CHOCOLATE BROWNIE	7
<i>Made in-house served warm with vanilla ice cream</i>	
WHITE CHOCOLATE CRÈME BRÛLÉE (GF)	7
<i>Creamy white chocolate custard with a crisp caramelised top</i>	
STICKY TOFFEE PUDDING	8
<i>Warm date sponge topped with rich toffee sauce served with vanilla ice cream or custard</i>	

BREAD AND BUTTER PUDDING	7
<i>Flaky French pastry baked and served with hot custard</i>	
SELECTION OF ICE CREAM (VG)	1.50 per scoop
<i>Choose from strawberry/ chocolate/vanilla or honeycomb.</i>	

KIDS

GLAMORGAN OR CUMBERLAND SAUSAGES	8
BEEF BURGER	10
FISH AND CHIPS (GF)	9
GAMMON, EGG & CHIPS (GF)	9

All of our childrens meals are served with a choice of fries or mash & peas or beans