

SIGNATURE
WELSH
DISHES

MENU

KITCHEN
HOURS08.00 AM
09:00 PM

AUTUMN WINTER 2025

SMALL PLATES

MIXED CHICKEN SKEWERS <i>Mix of jerk and cajun chicken skewers served with minted yoghurt</i>	9
TOMATO & BASIL SOUP (V) <i>Homemade soup served with baked ciabatta</i>	7
OX CHEEK & BLUE CHEESE CROQUETTES <i>Served with a Cumberland sauce</i>	8
CHICKEN LIVER PATE <i>served with toasted ciabatta</i>	8
SPICED CAULIFLOWER WINGS (VG) <i>Maple-sesame glaze, spring onion & chilli</i>	8

SANDWICHES

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

All of our sandwiches are served on a toasted ciabatta

**Add fries for £3
Add mug of soup £3**

SHARERS

NACHOS (V) (GF) <i>Jalapeño cheese sauce, homemade salsa, guacamole and sour cream</i>	15
SOMERSET CEMEMBERT (V) <i>Served with onion chutney and toasted bread</i>	18

SIDE DISH

FRIES (GF)	4.50
HOMEMADE ONION RINGS (GF)	5
GARLIC BUTTERED CIABATTA	5
HALLOUMI FRIES	7
HOUSE SALAD (VG) <i>Wedge of lettuce with feta, Caesar dressing & roasted pepper</i>	6

MAINS

CYDER BATTERED HADDOCK (GF) <i>Hand cut chips, tartare & mushy peas and burnt lemon add curry sauce 1</i>	17.5
STEAK FRITES (GF) <i>6oz rump steak with hand cut chips, garlic butter add peppercorn sauce 3</i>	18
GRILLED FLATBREAD (VG) <i>Grilled flatbread with beetroot hummus, chickpeas, pomegranate, and feta</i>	15
DAY BOAT SCAMPI <i>Samphire, tartare sauce, burnt lemon served with fries</i>	16
PORK SCHNITZEL <i>Pork schnitzel with seasonal vegetables, smoked anchovy and garlic butter, and dauphinoise potatoes</i>	18

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

BURGERS

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

All our burgers come in a toasted brioche bun served with fries

DESSERTS

CHOCOLATE BROWNIE <i>Made in-house served warm with vanilla ice cream</i>	8
STICKY TOFFEE PUDDING <i>Warm date sponge topped with rich toffee sauce served with vanilla ice cream or custard</i>	8
TREACLE TART <i>served with clotted cream</i>	8

BREAD AND BUTTER PUDDING <i>Flaky French pastry baked and served with hot custard</i>	8
APPLE & RHUBARB CRUMBLE <i>Served with custard</i>	8
SELECTION OF ICE CREAM (VG) <i>Choose from strawberry/ chocolate/vanilla or honeycomb.</i>	1.50 per scoop

KIDS

GLAMORGAN OR CUMBERLAND SAUSAGES	10
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