

Brekkie Baps

SERVED IN WARM SOURDOUGH

Filled with your choice of:

- Thick-cut bacon
- Butchers pork sausage
- Free-range egg
- Butchers black pudding

Mix & match as you like

Starting from.....£

Barra Gallega

A rustic-style baguette known for its thin, crispy crust and light, open texture. All served with crisps & fresh leaves.

CLASSIC BLT (1,5,6,10)

Bacon, fresh romaine leaves with salad tomato & mayo

£



ROASTED HAM & CHEESE (1,4,5,6,10,14)

Home roasted ham, Welsh strong cheddar, tomato chutney

£

ROASTED RARE BEEF & DIJON

Home roasted rare beef (1,4,5,6,10,14,15)
& dijon mustard

£

FETA THAN THE REST (V) (1,3,5,6,10,12,15)

C/Lodge feta, mozzarella & mature grated cheddar, tomatoes, red onion, fresh leaves & basil pesto

£

THE MEDITERRANEAN (VGN) (1,5,6,10,13)

Roasted Mediterranean vegetables with fresh leaves, tasty hummus & paprika mayo

£

Lunch Plates

CHUNKY FISH FINGERS (1,2,3,5,8,9,11,15)

1216 Cod jumbo fish fingers served in warm ciabatta with homemade tartare sauce, house minty mushy peas & skin on fries

£

HALLOUMI WEDGES(V) (1,2,5,8,10,12,13,14)

Spiced tomato chutney, skin on fries

£

DIRTY CUBAN

Marinated and slow roasted pork served in a warm ciabatta with hickory smoked sauce, pickles, cheese, dijon mustard, skin on fries

£

(1,5,6,8,10,15)

DIRTY VEGAN CUBAN (VGN) (1,10,15)

Pulled oyster mushrooms served in a warm ciabatta with hickory smoked sauce, pickles, vegan cheese, dijon mustard, skin on fries

£

TART OF THE DAY (1,5,6,7,8,9,10,11,13)

Home cooked savoury tart, served with warm new potatoes, house slaw and our dressed mixed leaf salad topped with savoury seeds.

£

MOROCCAN LAMB SKEWER

Roasted couscous, grilled Mediterranean veg, hummus and house salad (GF)

£

(6,7,8,10,12,13)

RARE SEARED BEEF STEAK (2,10,14,15)

Rare seared beef steak (straight off the griddle), fresh tomato salsa, skin on fries, topped with Chef's Chimichurri sauce. (GF)

£

PLEASE SEE ALLERGENS ON OTHER SIDE OF MENU
VEGAN (VGN) - VEGETARIAN (V) - GLUTEN FREE (GF)

Hot Drinks

AMERICANO	£
CAPPUCCINO	£
LATTE	£
ESPRESSO	£
FLAT WHITE	£
MOCHA	£
HOT CHOCOLATE	£
HOT CHOCOLATE WITH CREAM & MARSHMALLOWS.....	£
YORKSHIRE TEA	£
EARL GREY TEA	£
PEPPERMINT TEA	£
GREEN TEA	£
LEMON & GINGER TEA	£

+ oat 30p

Cold Drinks

HEARTEASE WILD ELDERFLOWER.....	£
HEARTEASE FIERY GINGER BEER.....	£
HEARTEASE RASPBERRY	
LEMONADE	£
RADNOR HILLS STILL WATER	£
RADNOR HILLS SPARKLING WATER....	£
COCA COLA	£
COCA COLA DIET	£



Allergens

To help you make informed choices, we do all we can to ensure any allergens are clearly marked on our menu choices. As well as this we store substantial risk ingredients separately in sealed containers. We can not guarantee that some traces of tree nuts, peanuts and gluten may be present as our kitchen holds these products. Please speak to a member of our team for more information.

Desserts

CHOCOLATE MUD ^(1,5,14)

Homemade warm chocolate brownie bits over chocolate & vanilla ice cream, cherries, chantilly cream, vanilla essence, chocolate sauce and marshmallows

£

CRUMB & CUSTARD SUNDAE ^(1,5,14)

Homemade sweet apple and raisin compote, topped with custard & warm crunchy crumble top with vanilla icecream and whipped cream

£

KNICKERBOCKER GLORY ^(1,3,4,5)

Layers of summer berries with vanilla ice cream, strawberry compote & sauce topped with nuts and fresh whipped cream

£

BANOFFEE FUDGE BISCOFF ^(1,5)

Banoffee and biscuit fudge sundae, Vanilla & Chocolate ice cream, banana with fudge sauce and fresh cream topped with crumbled ginger biscuit and Biscoff crumbs

£

Dirty Fries

House Skin on Fries. Choose your Topping!

THE SMOKEY ONE ^(5,10,12)

Bacon bits, hickory smoked BBQ sauce, sour cream & cheese (GF)

£

CHIPPY TEA (V) ⁽¹⁵⁾

Homemade Chip Shop Curry Sauce

£

GRAVY & GRATED (V) ⁽¹⁵⁾

Chef's homemade gravy & grated cheese

£