



A la carte Menu

*If you have any dietary requirements let us know when you order

All our dishes are made by our chef, Nicola, and prepared to order. If you have any queries about ingredients, please ask.

To Start

Soup of the day, warm bread (Vg) £5.00

Double Gloucester and sweet spiced onion tart, mixed leaves and balsamic dressing (v) £6.00

Ham Hock Hash with poached egg and black pudding crumble £6.00

Waldorf Salad (v) £6.50

Smoked Mackerel Pate, mixed leaf and warm crusty bread £7.00

Main Courses

“Super Salad” – Spinach, kale, roasted peppers, French beans, cracked bulgur wheat, mixed beans with basil, balsamic and pine nut dressing (vg) £12.50

Ostrich Cheese Ploughman’s – Gorwydd Caerffili, Smoked Cerwyn, Cenarth Brie, vine tomatoes, dressed leaves, balsamic onions, & chutney served with fresh bread (v) £15.00

Leek, celeriac and blue cheese risotto (v) £12.50

Pan fried Sea Bream, new potatoes, green beans, caper and lemon beurre noisette £18.00

Pie of the Week topped with puff pastry, served with seasonal vegetables and chips £14.00

Chicken Schnitzel, red cabbage slaw, sweet potato fries £16.00

Bavette Steak, chimichurri, chips and seasonal vegetables £18.00

Sides

Bread & Butter - £2.30
Dressed side salad - £3.50
Mixed vegetables - £3.50
Chips - £3
New potatoes - £3

Children's menu

Smaller portions of the following dishes are available for our younger customers:

Soup of the day - £3
Haddock Goujons, chips & peas - £7
Vegan Sausages, chips and green veg £7

Other dietary needs

Please speak to our staff as other options, including vegan and gluten free may be available.