MAIN MENU

NIBBLES -

Houmous (VGN) harissa, red pesto, charred flatbread 5.50

Warm Sourdough (V) olive oil, The Estate Dairy's cultured butter 4.50

Olives (VGN) 4.00

SMALL PLATES

Garlic Bread	4.25 with cheese 4.95
Crispy Squid, homemade tartare	8.75
Fried Buttermilk Chicken, crispy chicken thighs, smoked chilli ketchup, jalapeñ	os 8.50
Pork & Black Pudding Sausage Roll, Bloody Mary ketchup	8.00
Crispy Halloumi, (V) heritage chilli jam	7.25
Soup of the Day, (V) The Estate Dairy's cultured butter, toasted sourdough	6.50
Baked Camembert, ^(V) honey drizzle, thyme, red onion marmalade, toasted sourdough, serves 2-3	13.25
Bruschetta, (VGN) semi-dried tomatoes, red pesto, tomato sherry dressing, toasted sou	urdough 9.00
Chicken Liver Pâté, apricot & cranberry chutney, toasted brioche	8.25
Tandoori King Prawns, lemon and minted voghurt dressing	9.00

LARGE PLATES

Beer-battered Fish & Chips sustainably sourced Atlantic cod, reg 16.25 sp 12.95 triple cooked chips, mushy peas, homemade tartare Bread & Butter 1.50 Chip Shop Curry Sauce 1.50 Steak & Ale Pie, shortcrust pastry filled with Yorkshire grass 16.25 fed beef braised in Robinsons Unicorn ale, with fresh seasonal vegetables, chunky chips & gravy Maple Glazed Pork Chop, chorizo and cheddar croquette, charred 16.75 tenderstem broccoli, potato terrine, mustard sauce 14.75 Sausage & Mash, smoked streaky bacon, green beans Pan-fried Chicken Breast, sautéed potatoes, chorizo, spinach, semi-dried 16.95 tomato tapenade, charred tenderstem broccoli, saffron aioli Moroccan Cauliflower Fritter Salad, (VGN) Moroccan spiced cauliflower 12.95 fritters in an aromatic ras el hanout batter, set on a base of giant couscous Pan-roasted Sea Bass, crushed new potatoes, charred tenderstem 17.95 broccoli, white wine & shallot cream sauce Spinach, Aubergine & Harissa Burger, (VGN) A smoky harissa, spinach 13.95 & aubergine burger on a bed of fresh gem lettuce, served in a toasted bun with skinny fries and our sriracha mayonnaise Cheese & Bacon Burger, Cheddar cheese, smoked streaky bacon, 16.75 tomato & caramelised onion chutney, skinny fries, smoked chilli ketchup, garlic mayonnaise Chicken Red Pesto Pasta, pan fried chicken strips, red pesto sauce, 15.95 Swap chicken for butternut squash, with the red pesto sauce and rigatoni pasta $^{(V)}$ 14.95

STEAKS

All our steaks are sourced from within the Welsh countryside

Served with roasted onion, confit tomato, chunky chips and king oyster mushroom

10oz Sirloin	<i>26.00</i>
8oz Fillet	30.25
10oz Rump	19.50
ADD A SAUCE	
Béarnaise	2.50
Green Peppercorn	2.50
ADD A SIDE	
Ultimate Mac & Cheese chorizo, truffle oil, crème fraîche, Cheddar cheese, mozzarella	5.95
Green Salad (V) herby Dijon dressing, shaved Italian hard cheese	3.00
Charred Tenderstem Broccoli (VGN) toasted chilli seeds	4.00

ON THE SIDE

HAND-STRETCHED PIZZAS

Ultimate Mac & Cheese chorizo, truffle oil, crème fraîche, Cheddar cheese, mozzarella	5.95	Pepperoni , pepperoni, salami, marinated Mozzarella, jalapeños, red chillies	13.50
Charred Tenderstem Broccoli toasted chilli seeds	4.00	Margherita , ^(V) marinated Mozzarella, semi-dried tomatoes, basil Vegan option available upon request	11.00
Green Salad (V) herby Dijon dressing, shaved Italian hard cheese	3.00	Caprino Goat's Cheese, Roquito pearl peppers, red onion marmalade, marinated Mozzarella, basil pesto, rocket	13.25
Chunky Chips (VGN)	3.95	Pollo Peperoncino , spicy chilli chicken, Roquito pearl peppers, marinated Mozzarella, goat's cheese, red onion	13.50
Seasoned Skinny Fries (VGN) Beer Battered Onion Rings (V)	3.95 4.00	Festa Della Carne, chorizo Ibérico, pepperoni, beef ragù, marinated Mozzarella, prosciutto ham	14.25
Truffle & Cheese Fries (V)	4.75	ADD A TOPPING	
Bread & Butter	1.50	Mozzarella (1), Olives, Goat's Cheese (1), Brie (1), Jalapeño	1.50
Chip Shop Curry Sauce	1.50	Spicy Chilli Chicken, Chorizo Iberico, Beef Ragù, Prosciutto Ham	2. 50

Takeaway option available on all pizzas



DESSERTS

sun-dried tomato mayonnaise

Grilled Rump Steak, crispy shallots

little gem lettuce

Beer-Batter Fish Goujon, homemade tartare sauce,

shredded little gem lettuce, shaved Italian cheese **French Brie**, (V) apricot & cranberry chutney,

HOT DRINKS

Sticky Toffee Pudding, (V) toffee sauce, toffee honeycomb, caramel fudge ice cream	7.75	Americano	3.25
Chocolate & Cherry Torte, (VGN) vanilla ice cream	7.75	Cappuccino	3.40
Vanilla Crème Brûlée, (V) lemon shortbread	7.45	Babyccino	2.00
Brownie , Gooey brownie, Chantilly cream & Amaretto cherries with homemade chocolate sauce	7.45	Flat White	3.50
Loaded Meringue, Large meringue, topped with whipped cream,	8.95	Latte	3.40
raspberry ripple ice cream and forest fruits in sauce	7.95	Mocha	3.40
Lemon Cheesecake, (GF) whipped cream and lemon sorbet		Espresso	3.00
		Double Espresso	3.50
		Hot Chocolate	3.50
SANDWICHES Served with seasoned skinny fries		English Breakfast Tea	3.10
Available Monday to Friday 12pm to 5pm		Speciality Teas	3.10
Chicken & Smoked Streaky Bacon, little gem lettuce,	11.00		

11.00

11.00

13.00

LUNCH & EARLY EVENING SET MENU

Available Monday - Friday 12pm - 5pm

> 2 courses for 15.00 3 courses for 18.50

See menu for details

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

 $\begin{tabular}{ll} (v) - vegetarian & (vgn) - vegan & (gf) - gluten free & (sp) - small portion \\ & All weights stated are approximate prior to cooking \\ \end{tabular}$

