

# EVENING MENU

SERVED FROM 18:30 UNTIL 21:30

## WHILE YOU WAIT

COURSE HUMMUS, FLAT BREAD  
(V) **3.5**

SPICED HALLOUMI FRIES, TOMATO, CHILLI SALSA  
(V,GF) **4.5**

CLASSIC BUFFALO WINGS, BLUE CHEESE DRESSING  
(GF) **4.5**

MEDITERRANEAN OLIVES, SUNBLUSHED TOMATO  
(V, GF) **3.5**

## TO START

WELSH LAMB CAWL **7**  
SEASONAL VEGETABLES, BROTH, RAREBIT

PRAWN, SALMON FISHCAKE **6.5**  
GRILLED LEMON, AIOLI, ROCKET

PORK, DUCK LIVER AND PORT PATE **7**  
SPICED PEAR CHUTNEY, TOASTED FLUTE

MUSHROOM BRUSCHETTA (V) **7**  
BLACK PEPPER, BLUE CHEESE, WATER CRESS

TODAY'S CHOICE SOUP **5.5**  
FRESH BLOOMER, SALTED WELSH BUTTER

CHICKEN AND APRICOT TERRINE **7.5**  
PICKLED WILD MUSHROOMS, CRUSTY ROLL

QUINOA & RED LENTIL CROQUETTE ESKALIVADA (V) (GF) **6.5**  
FRITTERS ON ROAST VEGETABLE SALAD

SALT AND PEPPER SQUID **6**  
SWEET CHILLI SAUCE

## TO FOLLOW

12oz ON THE BONE RIB EYE STEAK (GF) **24**  
CHERRY TOMATO CONFIT, ROAST SHALLOT, CHIPS(INCLUDES 2-4oz BONE)

MUSHROOM WELLINGTON WITH CLARET REDUCTION (V) **16**  
WILD RICE, SPINACH, ROASTED RED ONION,

CIDER CURED SEA TROUT (GF) **17.5**  
FONDANT POTATO, LAVERBREAD, HOLLANDAISE

PRIME CHARGRILLED GAMMON STEAK (GF) **12.5**  
PINEAPPLE, CHIPS

STICKY PORK LOIN STEAK, (GF) **16.5**  
ORANGE MARMALADE SAUCE, ROSTI POTATO

CARMARTHENSHIRE PERL LAS CHICKEN **18**  
BLUE CHEESE, LEEK, HAM, SAGE, POTATO CAKE, SCRUMPY CREAM SAUCE

SEA BASS FILLETS (GF) **18**  
GNOCCHI, TOMATO, ROAST PEPPER, MOZZARELLA, BASIL

BEETROOT AND PANEER SAMOSA WITH LEEK BHAJI **16**  
CHICKPEA TIKKA MASALA

ROAST RUMP OF WELSH LAMB (GF) **20**  
DAUPHINOISE POTATO, CLARET, TOMATO, BASIL JUS

MAINS SERVED WITH CHEFS DAILY VEGETABLE SELECTION OR GARDEN SALAD (V) – VEGETARIAN (GF) GLUTEN FREE

ALL PRICES QUOTED IN GBP AND INCLUDE VAT AT 20%. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING AN ORDER.

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## SIDES

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THICK CUT CHIPS WITH HALEN MON SEA SALT (GF,V) **3**

CRISPY BATTERED ONION RINGS (V) **3.5**

CHEFS VEGETABLE SELECTION (GF,V) **3**

CHEFS SIDE SALAD (V) **3**

SAUCE - BLACK PEPPER, BÉARNAISE, BLUE CHEESE (GF) 2.5

SWEET POTATO FRIES WITH SOURED CREAM  
(GF,V) **3.5**

BREAD SELECTION WITH WELSH BUTTER (V) **2**

GARLIC BREAD (V) **2.5**

CHEESY GARLIC BREAD (V) **3**

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## TO FINISH

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STICKY PEAR AND GINGER CAKE (V) **6.5**  
PINA COLADA ICE CREAM

LEMON TART (V) **6.5**  
CLOTTED CREAM, CHOCOLATE ORANGE SAUCE

MARIO'S DAIRY ICE CREAM OR SORBET (V) **6.5**  
CHOCOLATE PENCIL, WAFER

TOFFEE APPLE BREAD AND BUTTER PUDDING(V) **6.5**  
CUSTARD ICE CREAM

CHOCOLATE TORTE (V)(GF) **6.5**  
RASPBERRY COULIS, RASPBERRY DUST

CHERRY BAKEWELL CHEESECAKE (V) **6.5**  
CARAMEL SAUCE, CHANTILLY, CHOCOLATE TAGLIATELLE

WELSH CHEESE SLATE (V) **7.5 / 12.5**  
HAFOD: Mature cheddar style cheese  
PERL LAS: Semi soft blue cheese  
GORWYDD CAERPHILLY: Organic, white, crumbly cheese  
PERL WEN: Soft rinded cow's milk cheese

CHEESE SLATES SERVED WITH SAVOURY BISCUITS,  
FRESH FRUIT, CHUTNEY