

**COCKTAILS**

White Peach Bellini	7*
Mojito	7*
Cosmopolitan	7*
Moscow Mule	7*
Black Russian	7*
Strawberry Daiquiri	7
Espresso Martini	8
Old Fashioned	8
Tommy's Margarita	8
Welsh Brew Martini	8

**\*2-4-1**  
Enjoy 2 of the same cocktails for the price of 1 on Wednesday, Thursday and Friday's

**GIN & TONIC**

Speciality Gin   Fever-tree Tonic Water 25ml measure	8
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**VODKA & TONIC**

Speciality Vodka   Fever-tree Tonic Water 25ml measure	8
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**BEER**

Strongbow Cloudy Apple	3
Amstel	3
Heineken	3
Sagres	3½
Maltsmiths IPA	3½
Orchard Theieves	3½

**WINE BY THE GLASS**

	125ml	175ml	250ml
White Tooma River Chardonnay Reserve, Australia	4.60	5.60	7.60
Red Fontana d'italia Sangiovese, Italy	4.60	5.60	7.60
Rose Cour Des Dames Grenache Rose, France	4.60	5.60	7.60

**BUBBLES BY THE GLASS**

Chio DOC, Italy	£5.50
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**BREADS AND NIBBLES**

Sixteen Onion Bread Basket	5
Netherland Butter   Olive Oil & Balsamic Glaze	
Olives	4
A Selection of Mediterranean Marinated Mixed Olives	
Antipasti Plate	12
Mixed salami   Marinated olives   Grana Padano shavings	

**TO START**

Thai Coconut & Chicken Soup With warm roll	6
Smoked Salmon Cucumber Carpaccio   Radish   Beetroot	8
Whitebait Dressed Leaves   Tartar Sauce   Lemon	6
Welsh Rarebit Smoked Streaky Bacon   Onion Jam   Fried Egg	6
Gnocchi Pan Fried Gnocchi   Blue Cheese   Beetroot   Tomato Jam	7

**FISH**

Sea Bream	18
Garlic   Greens   Sautéed Potatoes   Crayfish   Spinach	
Scottish Salmon	19
Marinade   Chili   Lemongrass   Soy & Honey   Oriental Greens	

**NOT STEAK**

Welsh Lamb Rump	17
Sautéed Potatoes, Seasonal Greens, Red Wine & Mint Jus	
Hand Crafted Ravioli	13
Mixed Mushrooms, Mascarpone, Parsley, Olive Oil, Pesto, Parmesan	

**STEAK**

Served with fries. We may sell out of specific steaks as he night goes on but we start off with:

SOFT & TENDER Fillet	12oz	31
JUICY & FATTY Ribeye	12oz	25
LEAN & BEEFY Flat Iron	8oz	15

**STEAK FOR TWO**

Fillet 12oz, Ribeye 12oz, Flat Iron	80
Triple Cooked Chips   French Fries   Onion Rings   House Salad   3 Sauces   Roasted Tomatoes	

**SLOW AND LOW**

10hr Slow Cooked Pork Loin	16
Apple & Sweet Cider Gravy   Mashed Potatoes   Seasonal Greens	
24hr Slow Cooked Rib of Beef	16
Red Wine Sauce   Mashed Potatoes   Seasonal Greens	

**BURGER**

8oz Celtic Pride Beef Burger & Fries Salad   Sixteen Sauce   Cheese   Bacon	15
Two 8oz Celtic Pride Beef Burger & Fries Salad   Sixteen Sauce   Cheese   Bacon	20

**SAUCES**

Creamy Peppercorn	4
Welsh Per Las Blue Cheese Béarnaise Mushroom Red Wine Garlic Butter Sauce	

**SIDES**

Skin on Fries	3.95
Triple Cooked Chips Truffle & Parmesan Fries Onion Rings Seasonal Salad Mixed Vegetables Mac & Cheese	

**DESSERT**

Strawberry Meringue	6
Sticky Toffee Pudding Flourless Chocolate Torte Lemon Panna Cotta Tart Cheesecake of Day	

**CHEESE**

4 British Cheeses Artisan Biscuits   Grapes   Chutney	9
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We love wheat, gluten, mustard, eggs, nuts and all kind of allergens. If you don't or have any queries about any ingredients in our dishes or the products on our menu, please ask a member of staff for further details.

**OUR WINE** Red is not just a minor supporting act when it comes to steak but a partner of equal standing. Bold, powerful, structured and elegant. Our fruit forward wines bring out the very best in our celtic pride welsh and british beef.

**OUR BEEF** We are and always will be serious about beef. Ours come from traditional Welsh cattle and dry aged for between 28 to 30 days and completely traceable from farm to fork.

**S O F T      D R I N K S**

Frobishers Juices	3
Cranberry	
Apple	
Orange	
Coca Cola 200ml	3
Diet Coca Cola 200ml	
Still Water	3
Sparkling Water	
Fever Tree Mixers	2
Red Bull	2½
Classic	
Sugar Free	
Tropical	2.80
Organics by Red Bull	3
Cola	
Ginger Ale	
Tonic Water	
Bitter Lemon	
Draft	2
Pepsi	
Diet Pepsi	
Lemonade	

**B O T T L E S      B E E R      &      L A G E R**

Becks	2 ½
Peroni	3 ½
Budweiser	2 ½
Corona	3
Sol	2 ½

**S O F T      D R I N K S**

Rekorderlig	3 ½
Various Flavours Available	

**S P I R I T S**

All spirits are served in 25ml measures unless otherwise stated.

Vodka	
Absolut (H)	3.20
Black Cow	4
Gin	
Beefeater (H)	3.20
Botanist	4
Specialist	8
Rum	
Havana 3yr Old (H)	3.20
Appleton Estate	4

Coconut Rum	
Malibu (H)	3.20
Aluna	4
Tequila	
Olmeca (H)	3.20
Cazcabel Blanco	4
Whiskey	
Jameson (H)	3.20
Martell VSOP	4 ½
Bourbon	
Wild Turkey (H)	3.20
Elijah Craig	4 ½
Liqueur	
Baileys 50ml	4.20
Amaretto	3.20
Contreau	3.20
Tia Maria	3.20
H - House Spirit	
Double up all house spirits for	2.00

**W H I T E      W I N E**

Tooma River Chardonnay Reserve	18
Australia	
Cour Des Dames Pinot Gris	25
France	
Greyrock Marlborough Sauvignon Blanc	28
New Zealand	
Petit Chablis Josselin	40
France	
Langlois Sancerre	42
France	
Chablis 1er Cru Vaudevey,	58
France	

**R E D      W I N E**

Fontana d'italia Sangiovese	19
Italy	
Tooma River Shiraz	22
Australia	
Abbots & Delaunay Roussillon	25
France	
La Joya Gran Reserva Carmenère	24
Spain	
Acordeon Malbec	34
Argentina	

Chateaneuf du Pape L'Oratoire Papes Rouge	58
France	

**R O S E**

Cour Des Dames Grenache Rose	22
France	
Gabbiano Toscana Rose	25
Italy	

**P R O S E C C O**

Chio DOC	22
Italy	
Chio Rosè Spumante	18
Italy	

**C H A M P A G N E**

Below is a small selection of our champagnes please ask a member of the team for other options available.

Perrier-Jouët Brut	59
France	
Perrier-Jouët Brut Blason Rosé	65
France	
Perrier-Jouët Belle Epoque	200
France	
Dom Pérignon	290
France	

**T E A      C O F F E E      S P E C I A L I T Y      D R I N K S**

Americano	2 ½
Cappuccino	2 ½
Single Espresso	2
Macchiato	3
Café Latte	3
Tea	2 ½
Hot Chocolate	2 ½
Speciality Syrups	0.60
Liqueur Coffee	6.95

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