

COCKTAILS

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

GIN & MIXER

Speciality Gin Fever-tree Tonic Water Mixer 25ml measure	8
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VODKA & MIXER

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

Strongbow Cloudy Apple	3 ½
Amstel	3 ½
Heineken	3 ½
Sagres	3.90
Maltsmiths IPA	3.90
Orchard Theieves	3.90

WINE BY THE GLASS

	125ml	175ml	250ml
White Chardonnay Australia	4.60	5.60	7.60
Red Sangiovese Italy	4.60	5.60	7.60
Rose Grenache Rose France	4.60	5.60	7.60

BUBBLES BY THE GLASS

	125ml
Chio DOC Italy Add Syrup	5.50
	0.50

BREADS AND NIBBLES

Sixteen Onion Bread Basket	5
Netherland Butter Olive Oil & Balsamic Glaze	
Olives	4 ½
A Selection of Mediterranean Marinated Mixed Olives	
Antipasti Plate	12
Mixed salami Marinated olives Grana Padano shavings	

TO START

Soup of The Day With Rustic Bread	6
Smoked Salmon Cucumber Carpaccio Beetroot Pickled Radish	8
Fish Cake of the Day Hollandaise & Dill Sauce Pan Fried Runny Egg	7 ½
Whitebait & Crispy Squid Dressed Leaves Tartar Sauce Sweet Chilli Sauce Lemon	8
Welsh Rarebit Sourdough Bread Smoked Streaky Bacon Onion Jam Pan Fried Runny Egg Crispy Onions	7
Hand Crafted Ravioli Smoked Mozzarella Tomatoes Mascarpone Parsley Olive Oil Fresh Parmesan	7 ½

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 8oz	80
Triple Cooked Chips French Fries Onion Rings House Salad 3 Sauces Roasted Tomatoes Sautéed Mushrooms	

FISH

Sea Bream	18
Pan Fried Peppers & Tomatoes Sautéed Potatoes Pesto	

Mussels in Oriental Broth	15 ½
Chili Garlic White Wine Cream French Fries Rustic Bread	

NOT STEAK

Oven Roasted French Trimmed Chicken Breast	16 ½
Mushrooms White Wine & Cream Sauce Broccoli & Potato Cake	

Welsh Lamb Rump	17 ½
Sautéed Potatoes Pan Fried Vegetables Red Wine Jus	

SLOW & LOW

10hr Slow Cooked Pork Loin	16
Apple & Sweet Cider Gravy Dauphinoise Potatoes Greens	

PASTA

Hand Crafted Ravioli	14
Smoked Mozzarella Tomatoes Mascarpone Parsley Olive Oil Fresh Parmesan	

SAUCES

Peppercorn	3
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	
Mac & Cheese	

DESSERT

Baked Alaska	6 ½
Sticky Toffee Pudding	
Flourless Chocolate Torte	
Lemon Panna Cotta Tart	
Chocolate Fondant	

Ask your server for desserts of the day

CHEESE

3 International Cheeses	9
Artisan Biscuits Grapes Chutney	

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.

