

## All day menu 11 - 9pm (9:30pm Friday and Saturday)

### STARTERS

<b>Soup of the day (v)</b>	3.95
<b>Chicken liver pate</b> homemade chutney and toast	5.95
<b>Classic Caesar salad</b> garlic croutons - anchovies - parmesan	5.95
<b>Smoked salmon (g)</b> pickled capers, onion & cucumber salad	7.00
<b>Bang bang shrimp</b>	6.95
<b>Homemade fishcake</b> crab, prawn & crayfish - American cocktail sauce	6.95
<b>Seared scallops (g)</b> garlic butter - bacon salad	8.95
<b>Duck spring rolls</b> sweet chilli pickle	6.95
<b>Fried chicken crispers</b> honey mustard dip	6.95
<b>Portobello mushroom (v&amp;g)</b> stuffed with blue cheese and leek	6.95

### DRINKS

<b>Tequila sunrise</b>	6.50
<b>Spicy bloody Mary</b>	6.50
<b>Glass of prosecco</b>	5.95
<b>Bellini</b>	6.25
<b>Bottle of house Champagne £10 off Mon-Fri (with meal only 12:00pm - 8:00pm)</b>	

### MAIN COURSES

<b>Fresh grilled fillet of plaice (g)</b> lemon butter - new potatoes	15.95
<b>Deep fried cod &amp; chips</b> salt & vinegar mushy peas	13.95
<b>Sautéed salmon (g)</b> stir fry vegetables - new potatoes - orange and ginger sauce	13.95
<b>Pan fried sea bass</b> garlic crushed peas - sweet potato fries	14.95
<b>Homemade fishcakes</b> crab, prawn & crayfish - American cocktail sauce	12.95
<b>Seared scallops (g)</b> garlic butter - bacon salad	16.50
<b>Bacon wrapped chicken breast (g)</b> green beans - crushed new potatoes - mushroom sauce	13.95
<b>Chicken &amp; bacon Caesar salad</b>	11.50
<b>Mediterranean vegetable and goats cheese risotto (v&amp;g)</b>	10.95
<b>Slow roasted shoulder of lamb (g)</b> chantenay carrots - garden peas - mashed potatoes - rosemary jus	16.50
<b>8oz rib eye steak (fat runs throughout)</b> Béarnaise sauce, peppercorn sauce or garlic butter - chips	18.95
<b>8oz Fillet steak</b> Béarnaise sauce, peppercorn sauce or garlic butter - chips	23.50
<b>Add pancetta wrapped king prawn skewer to above steaks (g)</b>	2.75
<b>Add garni to above steaks</b> homemade battered onion rings - mushrooms - tomatoes	3.95

### AFTERNOON TEA AND BAKERY

served 11 - 4:30

<b>Ham &amp; cheese toastie</b> chips	6.95
<b>Chicken club sandwich</b> chips	11.95
<b>Open prawn sandwich</b> Marie rose sauce	7.95
<b>Omelette (g)</b> bacon, mushroom and cheese - hash brown	8.50
<b>4oz fillet burger</b> served pink or well done on sourdough bun - chips	9.95
<b>Chicken crisper burger</b> honey BBQ sauce on a brioche bun - chips	7.95
<b>Portabella mushroom &amp; blue cheese (v)</b> sourdough roll - chips	7.95
<b>Salmon BLT</b> brioche bun - chips	7.95
<b>Homemade Bara Brith</b>	2.00
<b>Fruit scone</b> with jam and cream	3.50
<b>Toasted tea cake</b>	2.50
<b>Homemade cake of the day</b>	2.75
<b>Homemade shortbread biscuits</b>	1.00
<b>Welsh tea</b> pot of tea - buttered Bara Brith - scone with jam and cream	8.00
<b>Full afternoon tea</b> pot of tea - ham or smoked salmon sandwich buttered Bara Brith, scone with jam and cream homemade cake of the day	13.95
<b>Champagne tea for two</b> bottle of house Champagne - ham or smoked salmon sandwich - buttered Bara Brith, scone with jam and cream - homemade cake of the day	50.50

### Side Orders

<b>Broccoli Hollandaise (v&amp;g)</b>	3.95
<b>Chantenay carrots (v&amp;g)</b>	3.00
<b>Sautéed green beans (v&amp;g)</b>	3.00
<b>Garlic crushed peas (v&amp;g)</b>	2.75
<b>Seasonal vegetable selection (v&amp;g)</b>	3.50
<b>New potatoes (v&amp;g)</b>	2.75
<b>Truffle &amp; parmesan fries</b>	5.00
<b>Chipped potatoes</b>	2.25
<b>Sweet potato fries</b>	3.50
<b>Spinach &amp; parmesan salad (g)</b>	4.25

### Desserts

<b>White chocolate and Bailey's parfait (v&amp;g)</b> blueberry compote - chocolate sauce	5.25
<b>Pecan pie (v)</b> vanilla ice cream	5.75
<b>Dark chocolate pot (v&amp;g)</b> Drambuie cream	5.25
<b>Lemon meringue roulade (v&amp;g)</b> berry compote	5.25
<b>White chocolate and strawberry cheesecake</b> berry compote - cream	5.25
<b>Sticky toffee pudding (v)</b> toffee sauce - vanilla ice cream	5.25
<b>Ices (v - per scoop)</b> chocolate, strawberry, vanilla	1.95
<b>Fruit sorbet (v&amp;g - per scoop)</b> blackcurrant, lemon, mango	1.95
<b>Celtic cheese</b> with homemade walnut bread & chutney	7.25

(v) - denotes vegetarian, (g) - denotes gluten free

*Please note that some of the above meals may contain allergens. All major allergens are present in our kitchens and we cannot rule out trace contamination. If you have any food allergies please speak to the company representative as not all items are listed.*

*We do not accept cheques and cannot do split payments for parties of 8 or more.*

## Wine by the Glass

<b>White</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl.</b>
1., Cape Heights, Chenin Blanc, <i>South Africa</i>	4.65	6.20	18.50
2. False Bay, Sauvignon Blanc, <i>South Africa</i>	4.90	6.50	19.50
3. Adobe Reserva, Chardonnay, <i>Chile</i>	4.90	6.50	19.50
<b>Red</b>			
51. Nieto Malbec, Mendoza, <i>Argentina</i>	5.50	7.35	21.95
52. Cape Heights, Shiraz, <i>South Africa</i>	4.85	6.35	18.95
53. Sierra Grande Merlot, <i>Chile</i>	4.90	6.50	19.50
<b>Rose</b>			
81. Cape Heights Rose, <i>South Africa</i>	4.65	6.20	18.50
82. Ancora Pinot Grigio Rose, <i>Italy</i>	4.90	6.50	19.50
85. Rose d'Anjou, <i>France</i>	5.65	7.50	22.50
<b>Sparkling</b>			
		<b>125ml</b>	<b>Btl.</b>
92. Prosecco, La Dolci Colline, <i>Italy</i>		5.95	21.75
<b>Dessert</b>			
		<b>100ml</b>	<b>Btl 500ml</b>
22. Tabali, Late Harvest Muscat, <i>Chile</i>		5.95	21.50

  

## Bottles

<b>White Wines</b>	
4. Tea Leaf, Chenin, Grenache Blanc, <i>South Africa</i>	19.50
5. Viognier Reserve, Tabali, <i>Chile</i>	19.95
6. Terrazze Della Luna, Pinot Grigio, <i>Italy</i>	19.50
7. Vouvray, Les Coteaux Tufiers, <i>France</i>	19.95
8. Albarino, Rias Baixas, <i>Spain</i>	20.75
9. Gavi La Battistina, Araldica, <i>Italy</i>	21.50
10. Pouilly Fuisse, Boutinot, Burgundy, <i>France</i>	27.50
11. Riesling, Emiliana, <i>Chile</i>	19.95
12. Casal Mendes, VIno Verde, <i>Portugal</i>	18.95
13. Moko Black, Sauvignon Blanc, <i>New Zealand</i>	23.95
14. Muscadet Sur Lie, Les Grands Presbyteres, <i>France</i>	22.50
15. Chablis, Domaine de la Motte, <i>France</i>	29.50
16. Nieto Senetiner Torrontes, <i>Argentina</i>	19.50
17. Novas, Organic Chardonnay, <i>Chile</i>	19.75
18. Pinot Gris, Sileni, <i>New Zealand</i>	21.75
20. Macon Charnay, Burgundy, <i>France</i>	23.50
21. Vau-Ligneau Chablis 1er Cru 2012, <i>France</i>	56.50
<b>Rose Wines</b>	
83. Rimauresq Cotes de Provence Rose, <i>France</i>	24.00
84. Artesa Rioja Rosado, <i>Spain</i>	18.95
86. Cheval Gris Grenache/Carignan Rose, <i>France</i>	19.95
<b>Red Wines</b>	
54. Rioja Crianza, <i>Spain</i>	22.50
55. San PietroValpolicella, Montessor, <i>Italy</i>	29.50
56. Merlot, Sileni, <i>New Zealand</i>	21.75
57. False Bay, Pinotage, <i>South Africa</i>	19.95
58. Fleurie, Cru Beaujolais, <i>France</i>	24.50
59. Novas, Cabernet Sauvignon, <i>Chile</i>	20.75
60. Pinot Noir, Sileni, <i>New Zealand</i>	21.75
61. Greanche Noir, Pasquiers, <i>France</i>	18.95
63. Clos de la Cure, St Emillon, <i>France</i>	29.50
64. Shiraz, Yangarra, <i>Australia</i>	23.50
65. Alianca Dao, <i>Portugal</i>	19.95
66. Barolo, Alasia, <i>Italy</i>	37.50
67. Chateauneuf du Pape, Les Galets Roules, <i>France</i>	38.50
68. Les Volets, Pinot Noir, <i>France</i>	23.50
69. Amarone, La Colombaia, <i>Italy</i>	39.50
70. Soldiers Block, Shiraz, <i>Australia</i>	21.50
71. Montepulciano d'Abruzzo, <i>Italy</i>	22.00
<b>Champagne &amp; Sparkling wines</b>	
90. Rose Spumante, Dolce Colline, <i>Italy</i>	21.95
91. House Champagne	27.50
92. Prosecco, La Dolci Colline, <i>Italy</i>	21.75
93. Lallier Premier Cru Rose, Champagne	48.00
94. Veuve Cliquot, Non-Vintage	55.00
95. Bollinger, Non-Vintage	58.00
97. Dom Perignon, <i>France</i>	on request

## Bar Tariff

<b>Beers</b>	
Bitburger (alc. 5%)	2.55 1/2pt 4.90pt.
Corona (alc. 4.5%) Budweiser (alc. 4.8%) Peroni (alc. 5.1%)	4.25
Strongbow (alc. 5.3%)	3.95
Bulmer's (Original)/ Koppaberg (Strawberry and Lime)	4.85
Surfin' American style IPA (alc. 5.1%)	4.80
Welsh Pride (alc. 4.3%)	4.80
Clogwyn Gold (alc. 4.0%)	4.80
Telford Porter (alc. 6%)	4.85
Bitburger Drive (non alcoholic)	2.95
<b>Whisky 50ml</b>	
Bells, Grouse, Southern Comfort (alc. 40%)	4.65
Jameson's (alc. 40%)	5.20
Jack Daniels (alc. 40%)	5.50
Glenfiddich 12 year/ Glenlivet	6.25
Laphroaig 10 year/ Glenmorangie 10year (alc. 40%)	6.70
Johnnie Walker 12 year (alc. 40%)	6.50
Penderyn	6.95
Lagavulin 16 year (alc. 43%)	10.75
<b>Gin 50ml</b>	
Gordon's (alc. 37.5%)	4.65
Bombay Sapphire (alc. 40%)	5.50
Tanqueray (alc. 43%)	5.50
Tanqueray Rangpur (alc. 41.3%)	5.65
Tanqueray No10 (alc. 47.3%)	6.15
Hendricks (alc. 41.4%)	6.10
Gin Mare (alc 42.7%)	6.50
Warner Edwards Rhubarb gin (alc 40%)	6.25
<b>Rum 50ml</b>	
Bacardi (alc. 37.5%) Myers Dark Rum (alc. 40 %)	4.65
Havana Club (alc. 40%)	5.50
Captain Morgan's Spiced (alc. 35%)	5.15
<b>Vodka 50ml</b>	
Smirnoff (alc. 37.5%)	4.65
Absolut (alc. 40%) Absolut citron (alc. 40%)	5.50
Grey Goose (alc. 40%)	6.25
<b>Brandy 50 ml</b>	
Courvoisier VS (alc. 40%)	4.95
Remy Martin VSOP (alc. 40%) Janneau VSOP (alc. 40%)	6.50
Calvados (alc. 40%)	5.50
All spirits served with a mixer plus	1.75/2.25
<b>Port 50ml</b>	
Taylor's late bottled vintage (alc. 20%)	6.00
Liqueurs	5.30
<b>Sherry, Vermouths &amp; Aperitifs - 50ml</b>	
4.30	
<b>Soft Drinks</b>	
Coke, Diet Coke, Lemonade, Tonic	2.25
Mineral Water 330ml/750ml	2.35/4.60
Fruit Juices	2.15
J20 (Apple and Mango or Orange and Passion fruit)	2.45
Appletiser	2.50
Fentiman's Ginger Beer, Sparkling Elderflower, Rose Lemonade	2.75
Fever tree Indian tonic/Mediterranean tonic	2.35
<b>Hot beverages</b>	
Coffee with hot milk	2.50
Coffee with cream	2.75
Cappuccino	2.50
Espresso & Macchiato	1.75/1.85
Caffé Latte	3.00
Liqueur Coffees 50ml	7.75
Hot chocolate	3.25
Caffé Mocha	4.25
Pot of tea - English breakfast, earl grey, herbal, flavoured teas	2.75

Maximum 2 glasses of house wine or draft Bitburger lager at half price per customer.  
 Available from Noon until 6.30pm Monday to Friday and until 3.00pm on Saturday: only with main meals.  
 Not available on Sunday or Bank Holiday weekend