

Winter hours – Tuesday – Saturday 12.00pm – 9.00pm food and drinks

Sundays 12.00pm – 4.00pm (drinks only from 4.00pm – 8.00pm) – Monday drinks only 12.00pm – 8.00pm

STARTERS

Soup of the day (v)	3.95
Chicken liver pate festive chutney - toast	5.95
Classic Caesar salad garlic croutons - anchovies - parmesan	5.95
Smoked salmon (g) pickled capers, onion & cucumber salad	7.00
Panetta wrapped King prawns (g) tomato and onion salad	7.95
Homemade fishcake crab, prawn & crayfish - American cocktail sauce	7.95
Chicken spring rolls sweet chili pickle	7.95
Fried chicken crispers honey mustard dip	6.95
Creamy garlic mushrooms toasted brioche bread	6.95

DRINKS

Tequila sunrise	6.50
Aperol spritz	7.50
Glass of prosecco	5.95
Bellini	6.25
Bottle of house Champagne £10 off Tuesday - Friday (with main course meals only, 12:00pm - 8:00pm, maximum 2 bottles per party)	

MAIN COURSES

Deep fried cod & chips salt & vinegar mushy peas	13.95
Sautéed salmon (g) bacon creamed cabbage – new potatoes	13.95
Homemade fishcakes crab, prawn & crayfish - American cocktail sauce	13.95
Breast of chicken filled with sausagemeat & dried cranberries - bacon fried sprouts – crushed potatoes - Madeira sauce	13.95
Lamb shank (g) braised red cabbage – wholegrain mustard mash rosemary jus	17.50
8oz rib eye steak (fat runs throughout) Béarnaise sauce, peppercorn sauce or garlic butter – chips	19.95
8oz Fillet steak Béarnaise sauce, peppercorn sauce or garlic butter - chips	24.50
Add panetta wrapped king prawn skewer to above steaks (g)	2.75
Add garni to above steaks homemade battered onion rings – mushrooms - tomatoes	3.95
Chicken & bacon Caesar salad	11.50
Broccoli and blue cheese risotto (v&g)	10.95

AFTERNOON TEA AND BAKERY

served 12.00 am - 4:30 pm

Ham & cheese toastie chips	7.95
Ham sandwich chips	7.25
Smoked salmon sandwich chips	8.95
Chicken club sandwich chips	12.95
Open prawn sandwich Marie rose sauce	7.95
Omelette (g) bacon, mushroom and cheese – chips	8.95
Salmon BLT brioche bun - chips	9.95
Chicken crisper burger honey BBQ sauce on a brioche bun – chips	8.95
Homemade Bara Brith	3.00
Fruit scone with jam and cream	4.50
Toasted tea cake	2.95
Homemade cake of the day	3.95
Homemade shortbread biscuits	1.25
Welsh tea pot of tea – buttered Bara Brith – scone with jam and cream	8.95
Full afternoon tea pot of tea - ham or smoked salmon sandwich buttered Bara Brith, scone with jam and cream homemade cake of the day (on plate)	16.95
Champagne tea for two bottle of house Champagne - ham or smoked salmon sandwich – buttered Bara Brith, scone with jam and cream – homemade cake of the day (tier)	57.50

Side Orders

Broccoli Hollandaise (v&g)	3.95
Bacon creamed cabbage	3.00
Sautéed green beans (v&g)	3.00
Seasonal vegetable selection (v&g)	3.50
New potatoes (v&g)	2.75
Truffle & parmesan fries	5.00
Chipped potatoes	2.95
Sweet potato fries	3.50
Side salad	4.25

Desserts

White chocolate and Bailey's parfait (v&g) blueberry compote – chocolate sauce	5.25	Apple & blackberry crumble (v) topped with vanilla ice cream	5.25
Raspberry and sherry trifle	5.25	Ices (v - per scoop) chocolate, strawberry, vanilla	1.95
Pecan pie (v) vanilla ice cream	5.75	Fruit sorbet (v&g - per scoop) blackcurrant, lemon, mango	1.95
Dark chocolate pot (v&g) Drambuie cream	5.25	Celtic cheese with homemade walnut bread & chutney	7.25
Lemon cheesecake berry compote - cream	5.25		

(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

White	175ml	250ml	Btl.
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

Red

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

Rose

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

Sparkling

	125ml	Btl.
92. Prosecco, La Dolci Colline, <i>Italy</i>	5.95	21.75

Dessert

	100ml	Btl 500ml
22. Domaine L'Ermitage, Le Muscat, <i>France</i>	5.95	21.50

Bottles

White Wines

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. Contesa, Pecorino Abruzzo, <i>Italy</i>	19.95
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

Rose Wines

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

Red Wines

54. Rioja Crianza, <i>Spain</i>	22.50
55. San Pietro Valpolicella, 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, Domaine Chante Cigale, <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

Champagne & Sparkling wines

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

Beers

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)/ Kopparberg (Strawberry and Lime)	4.85
San Francisco American IPA (alc. 5.8%)	4.80
Surfin' 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

Whisky 50ml

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 (alc 46%)	6.95
Lagavulin 16 year (alc. 43%)	10.75

Gin 50ml

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
Hendricks Midsummer Solstice (alc. 44.3%)	6.30
Gin Mare (alc 42.7%)	6.50
Whitley Neil rhubarb and ginger (alc 41.3%)	6.25

Rum 50ml

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

Vodka 50ml

Smirnoff (alc. 37.5%)	4.65
Absolut (alc. 40%) Absolut citron (alc. 40%)	5.50
Grey Goose (alc. 40%)	6.25

Brandy 50 ml

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

Port 50ml

Taylor's late bottled vintage (alc. 20%)	6.00
Liqueurs	5.30

Sherry, Vermouths & Aperitifs - 50ml

	4.30
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Soft Drinks

Coke, Diet Coke, Lemonade, Tonic	2.25
Mineral Water 330ml/750ml	2.35/4.60
Fruit Juices	2.15
J20 (Apple and Raspberry, 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

Hot beverages

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 Tuesday to Friday and until 3.00pm on Saturday: only with main meals.
Not available on Sunday, Monday or Bank Holiday weekend

SAMPLE