

ALL DAY DINING

NIBBLES

Marinated Gordal & Kalamata Olives (v) - £6.5
Sourdough Bread & Salted Butter (ve) - £7

STARTERS

Leek & Potato Soup (ve) - £11
Welsh rarebit on Alex Gooch sourdough toast

Dill, Beetroot & Gin Cured Salmon - £12
celeriac remoulade, rye bread

Ham Hock & Pickled Carrot Terrine - £12
golden beetroot piccalilli, Alex Gooch sourdough

SMALL PLATES - £11

Glamorgan Sausages (v)
tomato & chilli jam

**Brecon Aged Beef & Smoked
Beef Brisket Croquettes**
capers, gherkins & parsley mayonnaise

Sweet Chilli Chicken Wings
sesame seeds, coriander

**Graze & Knights Beekeeping
Honey & Grain Mustard Chipolatas**
spring onions

Salt 'n' Pepper Squid
aioli, burnt lemon

GRAZING BOARDS

BRITISH CURED MEATS GRAZING BOARD - £25.5
Alex Gooch sourdough bread, salted butter,
marinated olives, caperberries, gherkins, balsamic
onions, toasted seeds, dried fruit

PLANT BASED GRAZING BOARD (V) - £23.5
Alex Gooch sourdough bread, marinated vegan
feta, char-grilled courgettes, aubergines, mushrooms,
peppers & artichokes, hummus, marinated olives,
caperberries, gherkins, balsamic onions, toasted
seeds, dried fruit

WELSH CHEESE GRAZING BOARD (VE) - £25.5
Alex Gooch sourdough bread, salted butter,
marinated olives, caperberries, gherkins, balsamic
onions, toasted seeds, dried fruit

SIDES

£6.75 Seasonal Greens (ve) Skinny Fries (v) Chunky Chips (v) Caesar Salad	£7.25 Confit Garlic & Parmesan Fries (ve) Soft Mash (ve) Garlic & Parsley Potatoes (ve) Grazing Salad
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GRILLS

28 Day Aged Vale of Glamorgan Beef

225G RUMP STEAK - £30
225G SIRLOIN STEAK - £40

Please ask for our guest Steak of the Day

served with skinny fries, grilled cherry vine tomatoes,
confit mushroom, watercress
add a sauce - £3
béarnaise, peppercorn, tomato & chilli jam,
confit garlic & parsley butter, aioli

MAINS

Rosedew Farm Mutton Sausages - £21
soft mash, onion gravy

IPA Battered Fish & Chunky Chips - £24
tempura batter, mushy peas, tartare sauce, burnt lemon

Tempeh & Chickpea Shakshuka (v) - £22
roasted cherry tomatoes, smoked paprika & chilli
sauce, grilled flat bread

Plant Based Burger (v) - £22
sheese, Alex Gooch sourdough bun, gherkin, beef
tomato, baby gem, skinny fries, truffle mayo

Char-grilled Chicken Caesar Salad - £22
baby gem, anchovies, ciabatta croutons, parmesan

Asian Sweet Chilli & Coriander Chicken Breast - £22
beetroot slaw, potato salad

**Baked Fish & Leek Pie with Snowdonia
Black Bomber Mash - £24**
hake, salmon, smoked haddock & king prawn,
creamy leek sauce

**Graze & Knights Beekeeping Honey Roasted
Welsh Lamb Rump - £30**
traditional chunky Welsh Cawl, Alex Gooch
sourdough bread

**Aged Vale of Glamorgan Smoked
Beef Brisket Burger - £24**
Alex Gooch sourdough bun, gherkin, beef tomato, baby
gem, skinny fries, tomato & chilli jam

add - £2 each:
Welsh rarebit or locally cured, grilled bacon

DESSERTS

Affogato (ve) - £9
Calabrisella Welsh cake gelato, shot of espresso

Penderyn Crème Brulee (ve) - £11
mini Welsh cakes

Warm Sticky Toffee Pudding (ve) - £11
toffee sauce, clotted cream ice cream

Dark Chocolate Brownie (ve) - £12
mint choc chip ice cream

Welsh Cheese Board (ve) - £13