

# NIBBLES

Marinated Gordal & Kalamata Olives (ve) – 5

Alex Gooch Artisan Sourdough Bread, Halen Mon Salted Butter (v) – 6

## STARTERS

### Leek & Potato Soup (v) – 8

Welsh rarebit on Alex Gooch Artisan sourdough toast

### Glamorgan Sausages (ve) – 8

tomato & chilli jam

### Usk Valley Aged Smoked Beef Brisket Croquettes – 8

capers, gherkins & parsley mayonnaise

### Lollipop Chicken Wings – 8

sweet chilli sauce, coriander

### Brecon Lamb Faggots – 9

smoked mushy peas, soft mash, crispy shallots

### Local Heritage Tomatoes (VE) – 9

Halen Mon sea salt

### Sticky Black Mountain Honey – 9 & Grain Mustard Monmouthshire Chipolatas

spring onions & sesame seeds

### Salt 'n' Pepper Squid – 9

aioli

### Steamed Mussels – 9

Welsh March cider, Trealy Farm chorizo

### Prawn & Avocado Cocktail – 10

Alex Gooch Artisan sourdough bread

## GRAZING BOARDS

### VEG GRAZE BOARD (VE) - 15

Marinated feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, Alex Gooch artisan sourdough bread, hummus, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions, toasted seeds & dried fruit

### WELSH CHEESE GRAZE BOARD - 17

Alex Gooch artisan sourdough bread, Halen Mon salted butter, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions, toasted seeds & dried fruit

### TREALY FARM CURED MEATS GRAZE BOARD - 19

Alex Gooch artisan sourdough bread, Halen Mon salted butter, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions, toasted seeds & dried fruit

## SIDES

Caesar salad  
cauliflower & Caerphilly cheese (v)  
season green vegetables (v)  
mac 'n' Caerphilly Cheese Sauce (v)  
truffle & parmesan skinny fries (v)  
skinny fries (ve)  
chunky chips (ve)  
soft mash (v)  
garlic & parsley new potatoes (v)

## GRILLS

### 28 day aged Usk Valley Beef

Spatchcock Poussin – 18

225g Sirloin Steak – 30

225g Rump Steak – 22

225g Rib-eye Steak – 30

350g Brecon Double Lamb Chop – 27

all served with grilled tomato, confit field mushroom & watercress  
+ Add a Sauce – 2.25 - Béarnaise, Peppercorn, Diane, Aioli,  
Tomato & Chilli Jam, Garlic & Parsley Butter

## MAINS

Hunee Roasted Beetroots (VE) – 18  
marinated feta, pear, chicory, walnuts

Usk Valley Aged & Smoked Beef Brisket Burger – 18  
Alex Gooch artisan sour dough bun, tomato & chilli jam,  
gherkins, beef tomato, shredded baby gem  
+ 1.5 each: Welsh rarebit or locally cured bacon

Plant Based Burger (ve) – 18  
cheese, toasted brioche, aioli, gherkins, beef tomato,  
shredded baby gem

Cod & Thick Cut Chips - 18  
Welsh IPA tempura batter, smoked mushy peas,  
fresh tartare sauce, burnt lemon

Tempeh & Chickpea Shakshuka (ve) – 18  
roasted plum tomato, smoked paprika, khobez

Whole Lemon Sole – 32  
fresh tartare sauce, burnt lemon, capers

## DESSERTS

Calabrisella Artisan Gelato – 3  
per scoop, please ask your server

Crème Brulee – 9  
mini Welsh cakes

Lemon Posset – 9  
granola, shortbread

Eton Mess – 9  
raspberries & strawberries

Warm Sticky Toffee Pudding – 10  
toffee sauce, clotted cream  
Calabrisella Artisan Gelato

Welsh Cheese Board – 11



Please inform your order-taker of any allergies or special dietary requirements that we should be made aware of when preparing your menu request. All menu items are subject to availability. Prices are inclusive of VAT charged at the current rate.

A discretionary 10% service charge will be added to your bill.