



STARTERS / SMALL PLATES

Butterbean Hummus and Marinated Olives with toasted Soda Bread (V) (VE)	8
Tempura Vegetables with Sweet Chilli Sauce (V) (GF) (VE)	8.5
Halloumi Fries with Sweet Chilli Sauce (V) (GF)	8.5
Deep fried Vegetable Gyoza with Spicy Dipping Sauce (V) (VE)	8.5
Chinese Bao Buns with Teriyaki Mushrooms and Asian Slaw (V)	9.5
Chinese Bao Buns with Bang Bang Chicken and Asian Slaw	9.5
Deep fried Chicken Gyoza with Spicy Dipping Sauce	8.5
Salt & Pepper Chicken with Bang Bang sauce (GF)	8.5
Braised Chorizo with Hot Honey (GF)	8.5
Tempura battered Salt & Pepper King Prawns with Garlic Aioli (GF)	9.5
Buttermilk Chicken Tenders (choose from Naked, Korean or Tex Mex) (GF)	9
Indian spiced Haddock Bites with Tandoori Ketchup and Crushed Poppadom (GF)	9
Lemon Pepper Squid with Garlic Aioli (GF)	9.5
Cheese & Onion Bhaji with Green Chutney (GF)	8
Mango Chicken with Prawn Crackers (GF)	8.5
Spring Lamb Kofta, Hummus, Mint Yoghurt and Herb Salad (GF)	9.5
Teriyaki Chicken Skewers (GF)	9

Combo Small Plate Specials from above:

Meat Special: Lamb Kofta, Salt & Pepper Chicken and Braised Chorizo (GF)	25
Fish Special: Tempura King Prawns, Lemon Pepper Squid and Haddock Bites (GF)	25
Veggie Special: Halloumi Fries, Cheese & Onion Bhaji and Tempura Veg (V) (GF)	20
Vegan Special: Hummus, Tempura Veg and Veg Gyoza (V) (VE)	20



LUNCHTIME MENU: Served from Midday until 4pm

Sandwiches - Served on Sourdough Roll with Salad Garnish and Crisps:

Honey Roast Ham and Golden Beetroot Piccalilli (GFR)	10
Roast Welsh Beef with Rocket and Peppercorn Mayo (GFR)	12
Butchers own Sausage & Caramelised Onion	12
Mixed Cured Meats, Mozzarella, Rocket and Garlic Aioli (GFR)	11
Fish Goujon Roll with Baby Gem Lettuce and Tartare Sauce (GFR)	12
Prawns in Bloody Mary sauce with Baby Gem Lettuce (GFR)	12
Welsh Cheddar Cheese Red Onion and Tomato Chutney (V) (GFR)	9

Soup

Soup of the Day (V)	7
Add Soup of the day to any Sandwich	5

Sharing Boards

All Sharing boards served with Warm Bread

Veggie; Hummus, marinated olives, feta cheese, halloumi, cous-cous salad, stuffed Greek vine leaves, olive oil, warm bread & mixed salad (V)	22
Meat; As the veggie Board with Mixed Cured Meats	29
Ploughmans ; Local Pork Pie, Roast Ham, Roast Beef, Welsh Cheese Selection, Boiled Egg, Pickle Selection, Celery, Apple, Welsh Chutney	29
Fish; Battered Fish Goujons, Smoked Haddock Tartlet, Mackerel Pate, Beetroot Cured Smoked Salmon, Pot of Prawns, Mixed leaf, Horseradish Cream, Lemon Pepper Mayo	30

Sides

Fries (V) (VE) (GFR)	4	Chunky Chips (V) (VE) (GFR)	4.5
Sweet Potato Fries (V) (VE) (GFR)	5.5	Onion Rings (V) (VE)	4.5
Tamarind Potatoes (V) (VE) (GFR)	5.5	Basmati Rice (V) (VE) (GFR)	4.5
Mixed Leaf Salad (V) (VE) (GFR)	4.5	Egg Noodles (V)	4.5
Coleslaw (V) (VE) (GFR)	3.5	Asian Slaw (V) (VE) (GFR)	3.5
Garlic Bread (V)	5.5	Cheesy Garlic Bread (V)	7