Starters

Homemade Soup of the day served with warmed bread and butter - £5.95
Halloumi fries with a sweet chilli dip - £5.95
Breaded white bait with chunky tartare sauce and dressed salad - £5.95
Shredded duck with watermelon and pomegranate salad - £6.50
Welsh Perl wen coated in hazelnut praline with spiced apricot puree - £6.50
Aromatic beef bites in crispy batter with sweet and sour dip - £6.50

Main Courses

The “Lion” beef burger in a toasted brioche bun topped with Welsh Cheddar, crispy bacon and beer battered onion rings with hand cut chips and house relish - £11.95
8oz Welsh rump steak with hand cut chips, beer battered onion rings, garlic Portobello mushroom and grilled vine tomato - £16.95
Our own crispy fried chicken with hand cut chips, corn on the cob and coleslaw - £9.95
Traditional fish and chips in crispy beer batter with chunky tartare sauce and mushy peas - £11.95
Homemade steak and ale pie with hand cut chips, braised red cabbage and rich gravy - £11.95
Pan fried Welsh lamb rump with boulangerie potatoes, roasted root vegetable and red wine gravy - £14.95
Grilled chicken breast with leek and bacon gratin and dauphinoise potatoes - £11.95
Goat cheese and roasted red peppers arancini with parmesan, polenta and rosemary wedges - £10.95

Sides

Garden Salad - £2.95
Bowl of Chips - £2.95
Garlic Bread - £3.95
Homemade coleslaw - £1.95

Steak Sauces

Diane - £2.25
Peppercorn - £2.95
Blue Cheese - £2.95

Desserts

Cheesecake with ice cream - £5.95 (V)
Sticky toffee pudding with butterscotch and honeycomb ice cream - £5.95 (V)
Bara Brith bread and butter pudding with custard - £5.95 (V)
Warm chocolate brownie with Belgian chocolate sauce and vanilla ice cream - £5.95 (V)
Vanilla Panna cotta with blueberry compote and shortbread biscuit - £5.95 (V)

Selection of Chilly Cow Ice Creams

1 Scoop - £1.95
2 Scoops - £3.75
3 Scoops - £5.25

Please advise our staff of any food allergies/intolerances.
An allergen reference menu is available upon request.