



Real Welsh Pub & Rooms

Rosemary & garlic focaccia, Blodyn Aur cold pressed rapeseed oil, vintage balsamic 2.5
Marinated olives, fresh garden herbs 3

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Hot estuary shrimps, garlic, parsley & nutmeg butter, toasted muffin & lemon 6.5
Wye Valley asparagus spears, crispy parmesan local duck egg, tomato & basil dressing 6
Jar parfait of chicken livers, spiced peach chutney, Welsh country toast 4.5
Crispy chilli haddock bits, spring onions, chilli, black pepper mayonnaise & lemon 5.5
Menai Mussels, steamed mussels, cider, double cream & laverbread 6.5
Fresh soup, homemade country bread, local dairy butter 4
Black pudding hash, pea and bacon salad, Monty's ale dressing 6.5
Breaded Glamorgan sausage, Caerphilly cheese, local leeks, heritage tomato relish 5.5
Crispy duck salad, sweet & sour vinaigrette, spring onions, shoots & seeds 5.5/9.5

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Fish pie, haddock, prawns & salmon, leeks, parsley and cheese topped mash 12
Welsh lamb rump, roasted carrots, broccoli, creamy mash & mint pickle 14
Fish & chips, local cider batter, old fashioned chips, mushy marrowfats, tartare sauce, lemon 12
Baked salmon fillet, Caesar salad, croutons, poached Clun farm egg & salsa verde 13
Feta cheese & pistachio filo bake, olives, vintage balsamic, wild rocket salad 12
Local chicken breast with breadcrumbs, cabbage & bacon, garlic butter & scallop potatoes 12
10oz Celtic Pride Rib eye, caramelised onion, baked tomato, old fashioned dripping chips 19
10oz Celtic Pride Flat Iron, caramelised onion, baked tomato, old fashioned chips 15
Minced local butcher burger, bacon & Caerphilly cheese, toasted muffin, relish, dripping chips 12
Ricotta & spinach ravioli, Wye valley asparagus, nut brown butter, parmesan cheese 10

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Local tomato salad, feta cheese, olives & focaccia croutons 3
Rocket & watercress salad, shaved parmesan, Blodyn Aur oil & vintage balsamic 3
Baked Jersey Royal potatoes, dairy butter, garden chives, Anglesey sea salt 3
Local farm vegetables, roasted carrots, steamed savoy & fine beans 2
Green peppercorn sauce, Worcestershire sauce, brandy & cream 2
Stockpot gravy jug, with red wine, thyme & effort 2
Old fashioned dripping chips, Halon mon sea salt 2

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Vanilla panacotta, all things peach 4
Set chocolate mousse, whipped vanilla cream 4
Lemon cream posset, blueberry purée 4
Hot dark chocolate fondant, clotted cream 4
Strawberry mousse, grated white chocolate, mint & crumble crumbs 4
Finest Welsh cheeses, bara brith & Brecon honey (3 or 5) 6/9

Black Bomber, Perl Wen, Perl Las, Teifi & Gorwydd Caerffili

WINE LIST

RED

175ml 250ml Bottle

Montemar Merlot, 2011, Chile - £3.9 £5.2 £15.5
Full bodied, bright, light berry fruits

Sentito Sangiovese, 2012, Italy - £4 £5.35 £16
Outstanding Italian sangiovese, big bursting fruits

Fenojal Rioja Tempranillo, Spain - £4.85 £6.5 £19.5
Beautiful lightly spiced with soft floral redcurrants

Witt's End Shiraz, 2012, Australia - £20
Deep red with wild berries, vanilla and lots of body

Stonehedge Cabernet Sauvignon, 2008, California - £28
A fantastic standard for 'cabsav', rich layers of plum and berries

Witt's End Pinot Noir, 2010, New Zealand - £30
medium bodied, very easy drinking, dark fruit with soft light herbs

Lucien Tardieu Beaujolais, 2012, France £26.5
A powerful rounded fruity red. Raspberry flavours red, young and fresh

PINK

Sentito Rosato Marche Rosé, 2010, Italy - £3.9 £5.2 £15.5
Fresh, fruity medium rosé

WHITE

Montemar Sauvignon Blanc, 2012, Chile - £3.9 £5.2 £15.5
Clean, fresh & fruity, with lime and gooseberry

Nadaria Grillo, 2013, Sicily - £4.2 £5.5 £16.5
Well-rounded and refreshing, brimming with citrus flavours.

Sentito, Pinot Grigio, 2000, Italy - £3.9 £5.4 £16
Dry, crisp, aromatic & fruity

Cherry Tree Hill, Chenin Blanc, 2013, S.Africa - £17
Refreshing & crisp, with flavours of pineapple, peaches & wild honey

Don Miquel Villafane Torrentes, 1998, Argentina - £24
Good body, with rich flavours of peach, lichee and melon. Crisp, dry finish

Domaine Grauzan Chardonnay, 2010, France - £28
Easy-drinking, unoaked with fresh, fruity apple flavours

FIZZ & CHAMPU

Ruinart Brut Champagne - £45
Both round & soft, aromas of white pear and dry fruits

Penarth Sparkling Wine, 2011, Wales - £28
Produced 3 miles away, crisp, dry wine with pleasant aromatic flavours

Vila Dominianzza Prosecco, 1998, Italy - £6 £10 £22
A fine example of Prosecco, easy drinking light fizz



Weekend Brunch

Homemade bread toast, dairy butter & homemade jam £4

Fresh Baked croissant & homemade jam £4

**Full Welsh breakfast: Alan Davies' sausage, bacon & black pudding,
baked plum tomato, hens egg & fried bread £8**

Local hen's egg benedict, ham, muffin & hollandaise sauce £6

Local hen's egg mushroom benedict, muffin & hollandaise sauce £6

Warm porridge oats with Brecon honey & blueberry £4

Fluffy thick pancakes, maple syrup £6

All above served with tea or coffee