

LUNCH

February 2020

NIBBLES

Mixed Olives £4

Warm Artisan Breads £4.50

Glazed Mini Pork Cumberland Sausages £5

SANDWICHES

All served on a choice of white, malted or gluten free bloomer bread.

Served with vegetable crisps

Brie & Cranberry £6 (V)

Chicken & Bacon, Mayonnaise, Shredded Lettuce £6

Cured Ham, Salad & Mustard Mayonnaise £6

Roast Welsh Beef & Horseradish £6

Pole & Line Caught Tuna, Red Onion & Mayonnaise £6

Sun Blushed Tomato, Humus & Shredded Carrot £6 (VG)

'Bloody Mary' Prawn Cocktail, Baby Gem £6.50

Smoked Salmon & Dill Cream Cheese £7.50

LIGHT BITES

Poached Duck Eggs, Toasted Brioche, Watercress & Balsamic £6 (V)

Scrambled Tynyaia Farm Egg on Toast, Grated Truffle £8 (V)

Welsh Pale Ale Rarebit, Thyme Focaccia, Port Jus £7 (V)

Grilled Bacon, Fried Egg & Applewood Smoked Cheese Bagel £7

Shallot, Pancetta & White Wine Risotto, Truffle Infused Butter £8 (VGO)

Caerphilly Cheese Scone topped with -

Oak Smoked Salmon & Cream Cheese £5.50

Torn Buffalo Mozzarella, Sun-blushed Tomatoes & Parma Ham £5.50

SIDES

Home Made Triple Cooked Chips £4

Sweet Potato Fries £3.50

Dauphinoise Potato £3.50

Chopped Salad £3.50

Vegetable Pot £3.50

Braised Red Cabbage £3

Sauces all £3 - Peppercorn / Garlic / Blue Cheese / Bearnaise

(V) Vegetarian, Vegetarian Option, (VG) Vegan, (VGO) Vegan Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes

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STARTERS

Today's Soup £5 (V)

Smoked Haddock Kedgeree, Poached Tynyaia Egg £7

Mosaic Game & Pistachio Terrine, Cherry Compote, Sourdough £7.50

Pear, Apple and Walnut Fricassee, Balsamic Reduction £6 (VG)

Pan Seared Cod Cheeks, Garlic Lemon Butter £8

Ham Hock & Smoked Applewood Hash, Fried Tynyaia Farm Egg £8

MAIN COURSE

Hake, Ratatouille & Basil Pesto £14

Rolled Pork Belly, Garlic Mashed Potato White Wine Cream £15

French Trimmed Chicken Breast, Dauphinoise, Chasseur Sauce £14

Local Ale Battered Cod, Grilled Lemon, Pea Compote & Triple Cooked Chips £12

Gwynt Y Ddraig Braised Lamb Shank, Roasted Rainbow Carrots, Creamed Parsnips £18

Venison Sausages, Caramelised Red Onion Potato, Grahams Port Reduction £13

Chicken Chorizo Fresh Egg Tagliatelle White Wine Velute £12

Mediterranean Vegetable Gnocchi Style Lasagne (VG) £13

Sundried Tomato & Olive Risotto £11 (VG)

Superfood Salad £12 (VG)

Spinach, Broccoli & Beetroot Salsa, Black Rice, Quinoa, Mixed Bean, Sun Dried Tomato, Sunflower Seeds & Walnut Dressing

'Bear Surf & Turf' £30

Pan Seared 6oz Fillet Steak, Cod Cheeks, Truffle Butter, Triple Cooked Chips, Steak Garnish

BURGERS

6oz Welsh Beef Burger, Bacon, Egg, Melted Cheese, Brioche Bun, Triple Cooked Chips £12

Cajun Chicken Stack, Lemon Mayonnaise, Brioche Bun, Sweet Potato Fries £12

Plant Based Burger, Chili Sauce, Baby Gem & Triple Cooked Chips £12.50 (VG)

GRILL

All served with Truffle Infused Butter, Grill Garnish & Triple Cooked Chips

10oz Gammon Steak, Pineapple & Tynyaia Farm Egg £14

8oz Ribeye Steak from Cefn Mawr Farm in Usk £18

8oz Sirloin Steak from Cefn Mawr Farm in Usk £20

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Ham Hock & Smoked Applewood Hash, Fried Tynyaia Farm Egg £8

Pear, Apple and Walnut Fricassee, Balsamic Reduction £6 (VG)

Pan Seared Cod Cheeks, Garlic Lemon Butter £8

MAIN COURSE

Darne of Hake Ratatouille Basil Pesto £14

Rolled Pork Belly Garlic Mashed Potato White Wine Cream £15

French Trimmed Chicken Breast, Dauphinoise, Chasseur Sauce £14

Local Ale Battered Fish of the Day, Grilled Lemon, Pea Compote & Triple Cooked Chips £12

Gwynt Y Ddraig Braised Lamb Shank Roasted Rainbow Carrots, Creamed Parsnips £18

Venison Sausages, Caramelised Red Onion Potato, Grahams Port Reduction £13

Chicken, Chorizo & Fresh Egg Tagliatelle, White Wine Velute £12

Mediterranean Vegetable Gnocchi Style Lasagne (VG) £13

Superfood Salad

Spinach, Broccoli & Beetroot Salsa, Black Rice, Quinoa, Mixed Bean,

Sun Dried Tomato, Sunflower Seeds & Walnut Dressing £12 (VG)

‘Bear Surf & Turf ‘

Pan Seared 6oz Fillet Steak , Cod Cheeks, Truffle Butter,

Triple Cooked Chips, Steak Garnish £30

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SIDES

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Sweet Potato Fries £3.50

Chopped Salad £3.50,

Vegetable pot £3.50

Braised Red Cabbage £3

Dauphinoise potato £3.50

Sauces – Peppercorn / Garlic / Blue Cheese / Bearnaise all £3

D E S S E R T S

All £7

White Chocolate Torte, Cherry Compote

Lemon Syrup Steamed Pudding, Crème Anglaise

Coconut Pannacotta, Pineapple Syrup

Blackberry Brownie, Vanilla Ice Cream (VG)

Sticky Toffee Pudding, Stout Butterscotch, Vanilla Ice Cream

DESSERTS

All £7

White Chocolate Torte, Cherry Compote

Lemon Syrup Steamed Pudding, Crème Anglaise

Coconut Pannacotta, Pineapple Syrup

Blackberry Brownie, Vanilla Ice Cream (VG)

Sticky Toffee Pudding, Stout Butterscotch, Vanilla Ice Cream

DESSERT WINES & PORTS

Chateau du Seuil Cerons £30.95 (375ml)

Graham's Six Grapes £4.50 (100ml)

Graham's Tawny 10-Year-Old £5.50 (100ml)

Graham's Malvedos Vintage £35 (375ml)