

### Mixables

Bowl of marinated olives (v)	£3.50
Garlic Ciabatta Balsamic glaze (v)	£2.95
Cheesy Garlic Ciabatta (v)	£3.95
Crispy Whitebait, lemon mayonnaise	£3.95
Chipolatas, sticky glaze	£4.50
Baked Camembert	£8.95
cranberry compote, baguette crostini's	

### Sandwiches & Toasties

*All served with salad & coleslaw*

Cheddar cheese & tomato toastie	£4.95
Roast Ham & cheddar cheese toastie	£5.50
Bacon & Double Egg, sourdough bap	£5.95
Turkey, cranberry & stuffing baguette	£5.95
Prawn Marie-Rose, open baguette, baby gem lettuce	£5.95
Cajun Chicken, lemon mayonnaise, baguette	£6.95
Minted Lamb, baby gem lettuce, baguette	£7.95
Steak Ciabatta, 6oz sirloin steak, red onion marmalade, fried egg	£8.50

### Salads & Pasta

Cajun Chicken, coleslaw, baby leaves, sliced tomatoes, onions	£9.95
Prawn salad, Marie-rose sauce, tomatoes, iceberg lettuce, paprika	£9.95
Penne Arrabiata penne pasta, spicy tomato sauce	£9.95

### Lighter Meals

Pork Sausages, mashed potato, onion gravy, garden peas	£7.95
6oz Gammon Steak, fried egg, pineapple, chips & peas	£9.95
6oz Sirloin Steak, chips & peas	£9.95
Philly Steak Filled Baguette, peppers, onions, cheese & chips	£9.95
Beer Battered Haddock, chunky chips & mushy peas	£9.95
Honey Roast Ham, two fried eggs & chips	£9.95

### Starters

Potatas Bravas, crispy potatoes, spicy tomato sauce, dipping bread (v) GF	£5.95
Haddock Goujons, tartare sauce, salad	£4.95
Cajun Chicken Skewers, citrus creme fraiche, mixed leaf salad	£5.95
Chef's Homemade Winter Vegetable Soup, warm crusty bread (v) GF*	£5.50
Creamy Garlic Mushrooms, white wine cream sauce, garlic bread (v) GF*	£5.95
Brandy & Herb Chicken Liver Pate, house chutney, toasted bread GF*	£6.50
Prawn Cocktail, atlantic prawns, homemade Marie-Rose sauce, baby gem lettuce, buttered brown bread GF*	£6.95

### Mains

Beer Battered Haddock, chunky chips & mushy peas	£13.50
Slow Cooked Belly Pork, savoy cabbage & bacon, creamy mash potato, red wine gravy GF	£13.95
Fish Pie salmon, cod, prawns & smoked haddock, mashed potato, mature cheddar and side of seasonal veg GF	£14.95
Pan Fried Trout Fillet, buttered new potatoes, sugar snap peas & chive butter sauce GF	£13.95
Steak & Ale Pie, mashed potato, mixed vegetables & gravy	£12.95
Vegan Shepherd's Pie, with pickled red cabbage & crusty bread	£11.95
Keralan Cauliflower & Red Pepper Curry, cooked cauliflower and sliced red pepper in a Keralan style coconut curry sauce (Vg) GF	£11.95
Slow Roasted Lamb Shank, creamy mash, seasonal greens, red wine jus GF	£15.95
Oven Baked Chicken Breast, creamy garlic mushrooms, new potatoes, seasonal vegetables GF	£12.95

### Alyn Sizzlers

*Enjoy your favourite topping on our hot iron sizzling skillets with sliced mixed peppers and onions. All accompanied with chips, salad and coleslaw*

Cajun Chicken £12.95	Minted Lamb GF £14.50
Teriyaki Steak GF £14.95	Cajun Halloumi GF £11.95

### Grill

12oz Gammon Steak, fried egg, pineapple, chips & peas	£13.95
<i>All of the following steaks are served with grilled tomato, flat cap mushroom, homemade onion rings and chunky chips</i>	
The Alyn Mixed Grill, sirloin steak, chicken breast, gammon steak, pork chop, sausage, black pudding, fried egg	£21.95
10oz Rib Eye, the steak with the most flavour - best served medium to get the taste from all the marbling	£19.95
8oz Sirloin Steak, a favourite of ours at the Alyn, a well flavoured lean meat	£18.95
8oz Fillet Steak, the leanest cut from the cow, best served medium rare but great for those who like it well done too!	£22.95

### Burgers

Alyn Steak Burger, cheddar cheese, bacon, coleslaw, chips	£12.95
Cajun Chicken Burger, chips, coleslaw	£12.95
Sloe Gin, Cranberry, Ginger & Parsnip Burger, spicy salsa (Vg)	£12.95

### Side Orders (all £2.95)

Chunky chips with sea salt
French fries with sea salt
Sweet potato fries

### Sauces (all £2.95)

Homemade Onion rings	Peppercorn sauce
Creamy mashed potato	Red wine gravy
Seasonal vegetables	Blue cheese sauce

(v) suitable for vegetarians. (n) ingredients contain nuts. (Vg) suitable for Vegans. Please note that other dishes may contain traces of nuts. All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

## White

175ml Bottle

- The Paddock Chardonnay, Australia** £4.25 £15.95  
A tropical tour de france, with pineapple freshness matched by peach fruitiness that complements this wine's vanilla-scented oak.
- Operetto Gargenega Pinot Grigio, Italy** £4.50 £16.50  
Delicacy is the order of the day here, delicate pear and almond flavours wrapped in a soft mouth-feel.
- Gable View Sauvignon Blanc, South Africa** £4.50 £16.50  
Crisp and intense, ripe apple and pear flavours fill the mouth hile the crisp acidity of the Sauvignon grape quenches your thirst
- Chablis Domaine Jean Defaix, Chablis France** £34.95  
A naughty clean classic Chablis that aches for fish or just some elegant drinking
- Mamaku Sauvignon Blanc, Marlborough NZ** £22.95  
Gooseberries, passion fruit and an exotic tropical aroma leap from your glass in this delicious wine
- Domaine les Ronces Picpoud de Pinet France** £19.50  
Picpoul' means the 'lip-stinger' because of the grape's refreshing zestiness, coupled with ripe fruit
- Cloudy Bay Sauvignon Blanc, Marlborough NZ** £39.95  
Citrus, gooseberries and even a curranty fruit abound in this gorgeous wine from New Zealand. Possibly the most prestigious Sauvignon Blanc in the World.
- Le Coste Trebbiano di Romagna dal Nespoli, Italy** £17.95  
This pear and almond-scented treat is from Italy's gastronomic heartland and beautifully versatile.
- Domingo Martin Albarino, Spain** £24.95  
A taut steely core draped with layers of elegant fruit perhaps the world's greatest seafood wine.

## Sparkling

- Tosti Prosecco DOC NV 20cl** £6  
A small bottle of prosecco, just enough for two small glasses, or one very large one!
- Vitelli Prosecco, Italy** £19.95  
Perfect Prosecco - soft, lively and tasty with pear, green apple and lemon flavours.
- Belstar Cuvee Rose, Italy** £26  
Frothy, pear and almond Prosecco enriched with the strawberry and currant flavours of Pinot Noir.
- Vueve Delaroy Brut NV, Champagne** £34.95  
Our house Champagne. A beautifully balanced wine with lovely fresh fruit and a brioche toastiness.
- Taittinger Brut Reserve, Champagne** £54.95  
Top-notch Champagne from one of the best houses in the region - a very elegant way to celebrate anything you want.

## Red

175ml Bottle

- Gable View Cabernet Sauvignon, South Africa** £4.25 £15.95  
A beautifully precise and lively Cabernet with a core of blackcurrant and redcurrant vivacity running through it.
- San Abello Merlot, Chile** £4.50 £16.50  
Merlot is an old French word for 'blackbird' because they love these sweet, soft, plummy grapes when they are ripen to make wines like this.
- The Old Press Shiraz, Australia** £4.50 £16.50  
Dark, smooth and juicy, we love the blackberries in this wine mixed with a light, sun-ripened spice.
- Vivanco Rioja Crianza, Spain** £29.95  
Elegance and suppleness in a glass, with bright and juicy cherry, currants and vanilla.
- Chateau Musar, Lebanon** £39.95  
Chateau Musar is a uniquely different wine from the Bekaa Valley, produced by master winemaker Serge Hochar. Concentrated and rich with plums, liquorice and spice. Musar is a fabulously different wine.
- Fico Grande Sangiovese, Italy** £17.95  
Delicious, easy-going Italian red made from the same grape used in Chianti - black cherries, plums and peppery spice.
- Little Eden Pinot Noir, Australia** £24.95  
A wine that just wants to be delicious, from a small, family-run producer, dedicated to fresh, fruit styles of wine.
- El Colectivo Malbec, Argentina** £21.95  
The ultimate, hearty South American steak wine, suitably rich and juicy with a firm finish.
- Lorosco Reserva Colchagua Carmenere, Chile** £19.50  
Lightly spiced with a hint of leafy freshness this is a mid-weight and versatile red.

## Rose

175ml Bottle

- La Maglia Rosa Pinot Grigio Blush, Italy** £4.50 £16.95  
This wine is very easy-drinking with subtle red fruit flavours & a soft finish.
- The Bulletin Zinfandel Rose, USA** £4.50 £16.95  
Notes of black cherry on the nose, with a palate chocked full of raspberry & watermelon fruit flavours. It's a juicy wine, yet light & refreshing on the finish.
- Chateau d'Astros Rose Cotes de Provence, France** £24.95  
Elegant, unusually soft with modish flavours of pineapple, wild strawberries, and red berries.