



# LUNCHTIME MENU

12PM - 3PM / MON - SAT

## SOUP OF THE DAY ~~(gf)~~\*

Served with a warm white roll.

## WELSH RAREBIT ~~(gf)~~

Welsh Ale Rarebit & Black Bomber cheddar served on a ciabatta with a homemade chutney.

## GLAZED CHORIZO SAUSAGE

Spicy chorizo sausage in a rich glaze of honey and red wine jus.

## SMOKED CHEDDAR AND LEEK CAKES (v)

Smoked Caerphilly cheese, leek and potato cakes with apple coleslaw.

## DUCK TERRINE

Homemade duck terrine with an apple & plum chutney, served with a sourdough toast.

## ROASTED CHICKEN (gf)

With roast heritage carrots, pasnip puree and either a red wine jus or cider & onion sauce.

## WELSH FEATHER STEAK (gf)

Pan seared steak with rustic chips and mixed seasonal leaves.

## BEER BATTERED FISH & CHIPS\*

Cod fillet coated in a light and fluffy beer batter, tartare sauce, crushed peas and rustic chips.

## HONEY MUSTARD SAUSAGES & MASH ~~(gf)~~

Home made honey mustard sausages on spring onion & chive mash with a rich red wine gravy.

## HOMEMADE SELECTION OF PIES

STEAK & ALE - Sauteed wild mushrooms and Stilton Fries.

CHICKEN & CHORIZO - Red wine jus and rustic Fries.

VEGETABLE & GOATS CHEESE (v) - Roasted red onion and rustic fries.

add  
space

## HOMEMADE WELSH FAGGOTS ~~(gf)~~

Served with minted pea mash, red wine jus and seasonal vegetables.

## HONEY ROAST BEETROOT & GOATS CHEESE RISOTTO (v)

Thyme dressing .....12.95

1 Course - 9.95 // 2 Courses - 12.95 // 3 Courses - 15.95

\* GF Option Available