

EVENING MENU



SERVED MONDAY TO SATURDAY
6.00PM - 8.30PM

Please Alert our Team to any Allergies or dietary requirements to ensure you are appropriately looked after.

*Guests dining on Our Dinner, Bed and Breakfast offer can choose a 3 course meal from the below menu. Items marked with an * will incur the relevant Supplement charge.*

STARTERS

Soup of the Day (V) (GF available) £6.95

Sauteed Wild Mushrooms (V) £8.95

Toasted Ciabatta | Garlic Cream Sauce | Fresh Parmesan

Brie & Bacon Potato Cake £8.95

Salad Garnish | Spicy Tomato Salsa

Honey & Garlic Belly Pork (GF) £8.95

Crisp Apple Slices | Salad Garnish

Homemade Salmon & Cod Fishcakes £9.95

Side Salad | Pea & Mint Puree

Black Pudding sat on Champ Mash £9.95

Poached Egg | Pepper Sauce

SIDE ORDERS

Bread and Butter (V) £1.95

Peppercorn Sauce (V) (GF) £2.95

Diane Sauce (V) (GF) £2.95

Garlic Ciabatta (V) £3.50

Shoestring Fries (V) (GF) £3.50

Triple Cooked Chips (V) (GF) £3.50

House Side Salad (V) (GF) £3.50

Cheesy Garlic Bread (V) £3.95

Homemade Battered Onion Rings (V) (GF) £3.95

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MAIN COURSES

Pasta Salad (V) Vegan	£12.95
Roasted Cherry Tomatoes Peppers Fresh Herbs Arrabbiata Sauce	
Chef's Home-made Gnocchi (V)	£13.95
Wild Mushrooms Roasted Garlic Fresh Herbs	
Plant Based Vegan Burger (Vegan)	£13.95
Pretzel Bun Triple Cooked Chips Burger Garnish Red Onion Chutney	
8oz Cheese Burger	£15.95
Pretzel Bun Melted Cheddar Cheese Triple Cooked Chips Burger Garnish Coleslaw Red Onion Chutney	
Chef's Homemade Pie of The Day	£15.95
Choice of Potatoes Winter Vegetables	
Hand Battered Fish and Chips (GF on request)	£15.95
Mushy or Garden Peas Tartare Sauce Lemon Wedge	
Garlic & Herb Baked Salmon	£17.95
Garlic and Herb Crust Crushed New Potatoes Pea & Mint Puree White Wine and Chive Sauce	
Stuffed Chicken Breast (GF)	£17.95
Apple & Smoked Cheese Parma Ham Champ Mash Winter Vegetables Cream & Leek Sauce	
Fillet of Beef Medallions (GF)	£21.95 *£4.00
Mashed Potatoes Winter Vegetables Diane or Peppercorn Sauce	
8oz 28 Day Matured Sirloin Steak	£27.95 *£6.00
Triple Cooked Chips Home-made Onion Rings Roasted Tomato Wild Mushrooms Honey Glazed Poached Pear	
7-8oz 28 Day Matured Fillet Steak	£30.95 *£8.00
Triple Cooked Chips Home-made Onion Rings Roasted Tomato Wild Mushrooms Honey Glazed Poached Pear	

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DESSERTS

Panache of Ice Cream (V)	£6.25
Coulis Cafe Curl Crushed Chocolate Honeycomb	
Home-made Sticky Toffee Pudding (V)	£7.25
Butterscotch Sauce Vanilla Ice Cream	
Home-made Chocolate Brownie (V)	£7.25
Fudge Drizzle Vanilla Ice Cream	
Apple & Winter Berry Crumble (V)	£7.25
Cinnamon Crumb Creme Anglaise	
Lemon Posset (V)	£7.25
Chef's Home-made Shortbread	
Welsh Cheeseboard (V)	£8.95 *£3.00
Selection of Welsh Cheeses Crackers Fruits Red Onion Chutney	

CHILDREN'S MENU

Under 12s Only

1 Course £8.95 | 2 Courses £10.95 | 3 Courses £12.95

Soup of the Day (V)

Garlic Bread (V)

Salmon & Cod Fishcake

MAINS

Chicken Goujons & Fries

4oz Cheeseburger & Fries

Sausage, Mash & Gravy

Tomato Pasta & Garlic Bread (V)

DESSERTS

Sticky Toffee Pudding (V)

Ice Cream Sundae (V)

Chocolate Brownie (V)

Dear Guests,

Thank you for choosing to dine with us today. To ensure your safety is our priority we have enhanced cleaning measures in place and we are offering table service where possible. We appreciate your patience as service times may be slower than normal due to the extra precautions and enhanced cleaning. Some items may be unavailable due to supplier stock. Please help us by using the hand sanitizers and follow Welsh guidelines.

We hope you enjoy your meal,
Sacha Massey

DRINKS MENU



DRAUGHT LAGER

Pravha 4.0%	Half £2.30 Pint £4.60
Madri 4.6%	Half £2.40 Pint £4.80
Peroni 5.1%	Half £2.75 Pint £5.50

BOTTLED LAGER

Peroni Libera 0.0%	£2.50
Estrella Damm 4.6%	£4.30
Birra Moretti 4.6%	£4.30
Asahi 5.2%	£4.30

DRAUGHT CIDER

Aspalls Suffolk Cyder 5.5%	Half £2.30 Pint £4.60
Rekorderlig - Strawberry & Lime 4.0%	Half £2.75 Pint £5.50

BOTTLED CIDER

Alcohol Free Rekorderlig - Strawberry & Lime 0.0%	£3.90
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DRAUGHT STOUT

Guinness 4.1%	Half Pint £2.40 Pint £4.80
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DRAUGHT ALE

Greene King IPA 3.6%	Half £2.20 Pint £4.40
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DRINKS MENU



VODKA

Smirnoff Red Label 37.5%	25ml £3.20
Absolut Vodka 40%	25ml £3.30
42 Below 40%	25ml £3.30
Haku 40%	25ml £3.70
Grey Goose 40%	25ml £4.40
Beluga Noble 40%	25ml £5.00

RUM

Malibu 21%	25ml £3.20
Lamb's Navy 40%	25ml £3.20
Bacardi Carta Blanca 37.5%	25ml £3.20
Captain Morgan's Spiced 35%	25ml £3.30
Koppaberg Cherry Rum 37.5%	25ml £3.30
Kraken Black Spiced Rum 40%	25ml £3.50
Havana Club 7yr Old Dark Rum 40%	25ml £3.50

LIQUEURS

Passoa 17%	25ml £3.00
Jose Cuervo Silver 38%	25ml £3.00
Jose Cuervo Gold 38%	25ml £3.00
Cointreau 40%	25ml £3.20
Archers 18%	25ml £3.20
Tia Maria 20%	25ml £3.20
Disaronno 28%	25ml £3.20
Southern Comfort 35%	25ml £3.30
Jagerbomb 35%	25ml £3.50
Baileys Irish Cream 17%	50ml £3.60

DRINKS MENU



WHISKEY

Bells 40%	25ml £3.20
Jack Daniels 40%	25ml £3.40
Jameson's Irish 40%	25ml £3.40
Haig Club Single Grain 40%	25ml £3.40
Highland Park 12yr Old Single Malt 40%	25ml £3.60
Penderyn Welsh Single Malt 46%	25ml £3.60
Makers Mark Bourbon 45%	25ml £3.70

BRANDY | COGNAC

Martell VS 40%	25ml £3.40
Courvoisier VS 40%	25ml £3.50
Hennessy VS 40%	25ml £3.90
Remy Martin VSOP Mature 40%	25ml £4.90
Hennessy XO 40%	25ml £18.00

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Gordons 37.5%	25ml £3.20
Gordons Pink 37.5%	25ml £3.20
Bombay Sapphire 40%	25ml £3.30
Brecon Special Reserve 40%	25ml £3.30
Koppaberg 37.5%	25ml £3.30
Whitley Neill 43%	25ml £3.40
Hendricks 41.4%	25ml £3.60

FORTIFIED WINES

Harvey's Bristol Cream 17.5%	50ml £3.00
Martini 15%	50ml £3.00
Croft Quinta Da Roeda Port 20%	50ml £3.40
Pimms No1 25%	50ml £3.50
Pimms No1 & Lemonade	£5.00

WINE MENU



HOUSE WINE

125ML £3.75 | 175ML £5.00 | 250ML £6.50 | BOTTLE £19.00

1= dry, 5= sweet A= Light Bodied, E = Full Bodied

WHITE WINE

Jack Rabbit Sauvignon Blanc 12.5% ①

A fresh, crisp and delicious Chilean wine with flavours of lime and peach.

Jack Rabbit Pinot Grigio 12% ②

A Crisp & Zesty Italian wine with flavours of fresh apple and a vibrant finish.

Jack Rabbit Chardonnay 12% ②

A lively and well balanced Californian Chardonnay, with notes of pineapple and tropical fruit flavours.

ROSE WINE

Jack Rabbit White Zinfandel 10.5% ⑤

A Fresh, Sweet Californian Wine with Sweet Red Berry and Watermelon Aromas and Strawberry Flavours

Jack Rabbit Rose Pinot Grigio 12% ②

Pinot Grigio Rosé is a Soft, Crisp Californian Rosé with Floral Aromas and flavours of Red Berries.

RED WINE

Jack Rabbit Merlot 10.5% ③

A Californian Merlot which is a smooth, fruity wine with red berry flavours and a soft finish.

Jack Rabbit Shiraz 13.5% ④

A rich and spicy Chilean wine with flavours of blackberries and raspberries, and a touch of sweet vanilla

WINE MENU



HOUSE WINE

125ML £4.25 | 175ML £6.00 | 250ML £7.50 | BOTTLE £24.00

1= dry, 5= sweet A= Light Bodied, E = Full Bodied

Trivento Private Selection Malbec 14% **4**

Bright carmine red in colour, this special selection of Argentinian Malbec is aged in French oak for 6 months. Flavours of plum and raspberry abound, with touches of sweet vanilla spice and a velvety finish.

Brunner Piesporter 9.5% **D**

A delicate nose of citrus fruit and mineral aromas. On the palate there is plenty of green apple and lime flavours, as well as some refined mineral notes. German

WINES BY THE BOTTLE

WHITE WINE

Rongopai Sauvignon Blanc 13% **2** Bottle £28.00

A Fresh, Sweet Californian Wine with Sweet Red Berry and Watermelon Aromas and Strawberry Flavours

Rongopai Pinot Gris 14% **3** Bottle £30.00

Nectarine, red apple and ginger aromas lead to a soft but pleasingly textured palate. Flavours of apple, pear and stone fruit are joined on the finish by mineral notes and a warm spice. New Zealand

Babich Black Label Sauvignon Blanc 12.5% **2** Bottle £30.00

Tropical fruits and lime zest with a touch of gun smoke. The palate is a basket of sun-ripened stone fruits and passionfruit, blackcurrant leaf with just a touch of grapefruit. Gentle power with a dry, lingering finish. New Zealand

LaRoche Petit Chablis 11.5% **1** Bottle £45.00

Surprisingly ripe petit chablis with hints of old oak, nice minerality and good structure making it a great gastronomic French wine

WINE MENU



WINES BY THE BOTTLE

RED WINE

1= dry, 5= sweet A= Light Bodied, E = Full Bodied

Babich Pinot Noir 12.5% (B) **Bottle £24.00**

Smoky cherry aromas with elements of raspberry and cinnamon. Savoury on the entry with red berries, dark plum on the mid palate, along with earthy mushroom and dried herb notes. Spicy and lingering finish. New Zealand

Pays d'Oc Cabernet Sauvignon 13.5% (D) **Bottle £25.00**

Fresh, fruit driven style of a French Cabernet, full of red and black berry fruit with a powerful, but elegant finish

Rongopai Pinot Noir 12.5% (B) **Bottle £32.00**

Strawberry and spice aromas with savoury dark cherry and earthy notes. Supple and bright flavours with cinnamon spice and raspberry notes. Medium weighted and elegant with juicy red fruit lingering on the finish. New Zealand

Rongopai Merlot Cabernet 12.5% (D) **Bottle £33.00**

Brambly forest fruits, plums, leather and cedar notes. A lovely soft, sweet fruited entry of ripe plums leads into a generous palate. Concentrated and densely structured. New Zealand

Barolo Contea di Castiglione 14% (D) **Bottle £45.00**

A complex nose of ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finish. Italy

DRINKS MENU



ROSE WINE

1= dry, 5= sweet A= Light Bodied, E = Full Bodied

Domaine Le Pive Gris Rose 12% ② **£26.00**

A pale Rosé wine with an expressive nose which displays notes of summer fruits -Strawberry, Blackcurrant and Raspberry. There is a fine balance on the palate between acidity, roundness and fruity aromas. France

Rongopai Rose 13% ① **£30.00**

Peach, apple and melon leading. Lemon and lime notes continuing onto the juicy finish. Refreshing. New Zealand

Le Petit Broux Sancerre Rosé 12.5% ② **£48.00**

Dry and light with a mouth-watering layer of red fruits covering its vivacious, mineral acidity lending elegance and poise to the long, crisp finish. France

SPARKLING WINES & CHAMPAGNE

Italia Prosecco 20cl 11.5% ② **£6.50**

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish. Italy

Freixenet Rose 20cl 12% ③ **£6.50**

On the nose there are refreshing tropical notes and elegant citrus hints. On the palate it is lively, fruity, and especially refreshing.

The very well balanced acidity and the medium size bubbles produce a very pleasant taste. Spain

DRINKS MENU



SPARKLING WINES & CHAMPAGNE

1= dry, 5= sweet A= Light Bodied, E = Full Bodied

Via Via Prosecco 75cl 11% 4 **£24.00**

A classic, elegant Italian sparkler, pale lemon in colour with aromas of fresh apples and acacia. Fresh & lively with crisp, racy acidity. Italy

Freixenet Rosado Ice 75cl 12.5% 2 **£25.00**

Intense aromas of woodland fruits, raspberries, sloes and strawberries. These fruits dominate the palate, but there are also flavours of aniseed and spices. The finish is refreshing, elegant and rich. Spain

Cavatina Gold Prosecco 75cl 11% 2 **£30.00**

Dry, pleasant, fruity. Premium Italian Prosecco

Comtesse de Genlis 75cl 12.5% 1 **£39.00**

Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish. France

Comtesse De Genlis Rosé Champagne 1 **£49.00**

A delicate yet rich, Pinot Noir-based rosé from a Pinot Noir specialist. This has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful!

Moet Imperial 75cl 12% 1 **£60.00**

The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers. France

Moet & Chandon Rose 75cl 12% 1 **£65.00**

A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A slight hint of pepper. France

Perrier Jouet Grand Brut 75cl 12% 1 **£110.00**

Ampleness and vivacity balance out in the mouth, developing into a flavour of round and vinous elegance. A fresh, balanced champagne with a long finish. France

DRINKS MENU



COCKTAILS

Tequila Sunrise	£7.95
Tequila Triple Sec Orange Juice Grenadine	
Mojito	£7.95
Bacardi Fresh Mint Fresh Limes Sugar Gomme Soda	
Strawberry Daiquiri	£7.95
Fresh Strawberries Bacardi Lime Juice Gomme	
Blue Lagoon	£7.95
Vodka Blue Curacao Lime Juice Lemonade	
Pornstar Martini	£7.95
Vodka Passoa Vanilla Syrup Passionfruit Syrup Pineapple Juice	
Sex on The Beach	£7.95
Vodka Archers Orange Juice Grenadine	
Espresso Martini	£7.95
Vodka Kahlua Espresso Coffee Vanilla Syrup	

SOFT DRINKS

Bottled Water	£2.00
Britvic Juice	£2.00
Coca Cola Bottle	£2.00
Coca Cola Zero Bottle	£2.00
Fruit Shoot	£2.50
Glass of Coca Cola	£2.50
Glass of Diet Coca Cola	£2.50
Glass of Schweppes Lemonade	£2.50
Fever Tree Tonic	£2.50
Fanta	£2.50
J2O	£2.60
Appletiser	£2.60
Britvic 55	£2.60
Red Bull	£3.50