



SUMMER MENU

Thursday

Friday – Saturday

Sunday

12 pm – 4 pm (2.30pm*)

12 pm – 11 pm (8pm*)

12 pm – 5 pm (3pm*)

**last sitting*

NIBBLES

Sun Dried Tomato and Basil Focaccia Bread – (V/ Gf-a) / £6

Smashed Cucumber Salad – Yoghurt, spring onion, crispy chillies, chilli oil, crispy onion (V, Gf)/ £6

Frickles – Ranch dressing (V) / £7

Scotch Egg – *Ask your server for todays flavour* / £7.5

TO START

Tomato & Grilled Peach Salad – Compressed peach, dehydrated tomato, Welsh cheese, chimmichurri dressing (V, Gf)/ £8

Mushroom Parfait – Pickled enoki & shallot, salsa verde, iâl sourdough toast (V)/ £7.5

Soup of the Day – Ial bakery seeded bread (ve / gf-a) / £6.5

Superfood Salad – Kale, kidney beans, quinoa, pomegranate, toasted sunflower seeds, grated carrot, orange citrus dressing (Gf, Ve)/ £7

Chicken Satay – Peanut & chilli dressing, pickled salted cucumber (Gf, N)/ £8

MAIN EVENT

Pembrokeshire Spider Crab Ravioli – Crab bisque, crab butter, sauteed courgette (Alc)/ £30

Beef Brisket – Triple cooked chips, slow roasted tomato (Gf)/£23

Chipotle Cauliflower Steak – Spiced tomato, citrus yoghurt, chimichurri, crispy onion (Gf, V)/ £20

Pressed Lamb Belly – Caramelised carrot, dukkah, salsa verde, lamb jus (Gf, N, Alc) / £23

Chermoula confit chicken leg – Duck fat potato, roasted cherry tomato, piri piri butter (Gf, Alc)/ £23

Pan Roasted Duck Breast – Chive pomme puree, sauteed green beans, smoked blackberry ketchup, duck jus (Gf, Alc) / £25



SIDES

Dressed mixed leaf salad (Ve, Gf) / £4.5

Sauteed courgette - Dukkah (Ve, N, Gf) / £5

Wrexham Lager Beer Battered Onion Rings - truffled
mayonaise (v) / £5.5

Crushed buttered new potatoes - (V, Gf) / £5

FOR AFTERS

Lemon & Strawberry Eton Mess - Strawberries, lemon
meringue, whipped cream (Gf) / £8

Banoffee Tart - Salted caramel ice cream (V) / £9

Peach Melba Cake - Raspberry ripple ice cream (V) / £7.5

Bounty Magnum - Candied kumquats, coconut gel (Gf, Ve) /
£9

Lemon Meringue Blondie - Lemon sorbet (V) / £7.5

Chocolate Peanut Butter Cheesecake - Chocolate ice cream
(V, N) / £8

AFTER DINNER DRINKS

Espresso Martini - Benjamin Hall vodka, Wrexham
Bean Coffee, Coffee Liqueur, sugar syrup / £7.5

Old Fashioned - Penderyn Whiskey, angostura bitters,
sugar, orange peel / £7.5

Welsh Coffee - Penderyn Whiskey or Merlyn Cream / £7

Not all allergens are noted on the menu.

Please inform a member of the team about your dietary requirement so that we can best help you with your selection.

N - Contains Nuts GF - Gluten free V - Vegetarian -VE - Vegan DF- Dairy Free

Gf-a - Dish can be altered for gluten free Ve-a - Dish can be altered for Vegan

Df-a - Dish can be altered for Dairy free

alc - contains alcohol