

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

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

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

MAIN EVENT

Roast Beef, Roast of the Day - Roast potatoes, carrot puree, roasted carrot, greens, Yorkshire pudding & gravy (gfa) / £17

Meat Free Roast of the Day – Roast potatoes, carrot puree, roasted carrot, greens, Yorkshire pudding & gravy. (v, ve-a, some weeks this may include nuts) / £15

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

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



SIDES

Maple Glazed Carrots - (ve, gf) / £4.5

Cauliflower Cheese (v, gf) / £5

Roasties (v,gf) / £5

FOR AFTERS

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

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

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

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

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