

NIBBLES | CYNNIG

Serrano ham croquettes with smoked paprika aioli 7.95

Salt & pepper squid with chilli & lime mayo 7.50

Cranberry glazed Pigs in blankets 7.25

Home baked Irish soda & stout bread with a sage and onion butter 5.95

Thyme & Rosemary marinated mixed olives *(vg) (gf)* 5.95

To Share - Whole baked Camembert with sweet chilli jam &toasted sourdough (gfo) 12.95

STARTERS | I DDECHRAU

Cauliflower & smoked Caerphilly soup smoked cheese gougères & Henllan bloomer. *(v) (gfo)* 7.25

Pressed terrine of confit pheasant & smoked pancetta, tarragon, leeks & carrots with cider and pear chutney and toasted sourdough *(gfo)* 8.25

Prawn & crayfish cocktail with bloody Mary mayonnaise, pickled cucumber & focaccia crisp *(gfo)* 8.25

Chicken liver, brandy and thyme parfait with toasted brioche and beetroot chutney *(gfo)* 8.95

Wild mushroom, sage & mozzarella arancini, butternut squash & ginger puree & crispy kale *(vg) (gf)* 7.95

Mulled wine cured salmon, shaved golden beetroot & fennel, dill creme fraiche and toasted soda bread. 8.25

MAINS | PRIF GYRSIAU

Butter roasted turkey breast, sausage & cranberry stuffed turkey leg, pig in blanket, beef fat roast potatoes, maple glazed carrots & parsnips, sticky red cabbage, roasted Brussel sprouts with turkey gravy *(gfo)* 21.95

Beef Bourguignon pie, buttery mash potato, maple glazed carrots & parsnips, buttered greens and red wine gravy 19.95

Curried smoked haddock chowder, mussels, sweetcorn, potato & chive with spinach, leek & mussel fritters and a soft poached egg (gf) 21.95

Local butchers' Cumberland sausage & mash served with buttered greens, crispy onions and a rich onion gravy 17.95

Chestnut & oyster mushroom stout and suet pudding, olive oil roasted garlic & parsley mash, maple glazed carrots & parsnips, buttered greens and thyme & vegetable gravy (v) (vgo) 17.95

Pan fried sea trout with creamy sundried tomato, basil & roasted red pepper risotto, fennel, lemon & rocket dressed salad, parmesan crumb *(gf)* 21.95

Slow roasted fennel & thyme crispy belly pork, smoked bacon & sage potato terrine, burnt apple puree, buttered fine beans with a cider & apricot jus *(gf)* 19.95

Pan roasted venison haunch with a pancetta & root vegetable cottage pie, sticky red cabbage & charred leeks, served with a blackberry & Port jus (gf) 24.95

***Chosen Charity Dish* Roasted Mediterranean vegetable and Borlotti bean lasagne,** green salad and garlic bread (v)...*with every chosen charity dish ordered we donate £1 to our chosen charity: 'St Kentigern's hospice'* 17.95

Red Thai Penang roasted duck curry with baby corn, red pepper, pineapple, sticky Jasmin rice, charred pak choi and crispy skin crumb *(gf)* 18.95

Welsh beer battered haddock with pub chips, tartar sauce and mushy peas *(gf)* *(Available in small or large portions)* 12.95/18.95

Brookhouse steak burger topped with Monterey Jack cheese, bacon marmalade, house pickles, tomato and red pepper relish, crispy onions served on a toasted brioche bun with skin on fries and coleslaw 18.95

8oz Ffarm Prion Isa sirloin steak with peppercorn sauce, pub chips, beer battered onion rings, tomato & portobello mushrooms *(gf)* 34.95

(n) – Contains nuts - **(v)** *– Vegetarian* **(vg)** *– Vegan* **(vgo)** *– Vegan option* **(gf)** *– Gluten free* **(gfo)** *– Gluten free option*

If you have any dietary requirements or wish to see our allergens information, please ask a member of the team.



LIGHT BITES | PRYDIAU YSGAFN

Traditional Welsh lamb Cawl with Henllan bloomer and a wedge of Caerphilly cheese *(gfo)*	14.95
Beetroot & Goats cheese quiche with an apple, celery & walnut salad served with roasted new potatoes *(v)*	11.95
Chilli, garlic & crab linguine, lemon and parsley butter topped with Parmesan crumb	13.95
Pumpkin, ricotta & sage tortellini, with butternut squash puree and brown butter crispy croutons	13.95

SANDWICHES | BRECHDANAU

(Served until 5pm)

Turkey C.L.U.B Sandwich, turkey, pigs in blankets, sage & onion stuffing, cranberry chutney, gravy mayo and crispy gem lettuce, served with roast potatoes and turkey gravy	13.25
Bloody Mary Prawn open sandwich, served on Hellan bloomer with pickled cucumber *(gfo)*	12.95
Bacon, Brie & sweet chilli jam toasted focaccia sandwich served with a few skin on fries *(gfo)*	13.95
Glazed Welsh buck rarebit on toasted Henllan bloomer with fried free-range egg and tomato chutney *(v)*	11.95
Beetroot falafel, coconut yoghurt & harissa dressing, red cabbage slaw and dressed mixed leaves served in a warm pitta. *(vg) (gfo)*	11.95

SIDES | AR YR OCHRAU

Pub chips *(gf) (vg)*	4.50	**Skin on fries** *(v) (vg) (gf)*	4.50	**Parmesan fries**, truffle mayo	5.95
Roasted garlic bread *(v)*	5.25	**Garlic &cheese bread** *(v)*	5.95	**Beer battered onion rings** *(v)*	4.25
Peppercorn sauce *(gfo)*	2.50	**Blue cheese sauce** *(gfo)*	2.50	**Red wine gravy** *(gfo)*	2.50

Waldorf salad, dressed leaves, blue cheese, apple & celery dressing & candied walnuts *(gf) (n)*	4.95
Maple glazed carrots & parsnips, cavollo nero and green beans *(v)(vgo)(gf)*	4.95

DESSERTS | I BWDIN

Christmas pudding, brandy sauce and cranberry, port & red currant compote *(gfo)*	7.95
Sticky toffee pudding, date purée, butterscotch sauce and salted caramel ice cream *(gfo)*	8.25
Dark chocolate & black cherry fudge cake with hot fudge sauce and Cherry ripple ice cream	7.95
Biscoff & toffee banana bread with toffee sauce & caramelised Biscoff ice cream	7.95
Clementine, Grand Marnier & orange jelly & lemon curd cream trifle with candied pistachio *(gf)*	7.25
Chilly Cow ice creams; *vanilla (gfo), salted caramel (gfo), strawberry ripple (gfo), lemon and blueberry (gfo), chunky chocolate (gfo), cherry ripple (gfo), raspberry ripple (gfo), caramelized Biscoff & vegan mint choc chip*	2.95 *(per scoop)*
Sorbet selection; *mango sorbet and raspberry sorbet (vg) (vgo) (gfo)*	
Cheeseboard – Snowdonia Rock star, Per Las blue, Caws Teifi with Bara brith, balsamic pickled onions, Cradoc's oat crackers & spiced fig chutney *(gfo)*	8.95

HOT DRINKS | DIODYDD POETH

Americano	3.50	**Flat white**	3.90	**Selection of teas -**	3.20
Cappuccino	3.90	**Double espresso**	3.10	*English breakfast, peppermint & liquorish, earl grey, lemon & ginger, summer fruits*	
Latte	3.90	**Hot chocolate**	4.10		
Cafetière small	4.55	**Cafetière large**	6.55		

(n) – Contains nuts - **(v)** *– Vegetarian* **(vg)** *– Vegan* **(vgo)** *– Vegan option* **(gf)** *– Gluten free* **(gfo)** *– Gluten free option*

If you have any dietary requirements or wish to see our allergens information, please ask a member of the team.