

EVENING MENU

SERVED FROM 6 PM - 9 PM

STARTERS & SMALL PLATES

Homemade focaccia, olives, aged balsamic £7 (**vgo**)

Devilled whitebait, tartare sauce £8

Mozzarella, sun blushed tomatoes, olive tapenade, bruschetta £8 (**v, gfo**)

Tempura king prawns, lemon mayo, chilli jam (**df**) £9

Smoked mackerel pate, celeriac remoulade, sourdough toast £8

Sweet potato falafels, hummus, tomato & herb salad £8 (**vg**)

MAIN PLATES

Catch of the day (please see our specials board)

Welsh 8oz ribeye steak, mushroom rarebit, peppercorn sauce, wilted samphire £29 (**dfo, gfo**)

Preseli lamb chops, mint chimichurri, butternut puree, mixed greens £21.50 (**dfo, gf**)

Puy lentil cottage pie, rosti topping, melted cheese, mixed greens £16 (**vgo**)

Homemade Welsh beef lasagne, garlic bread, mixed salad £16.50

Roasted butternut & chickpea curry, mango chutney, poppadom, rice £16.50 (add chips £2.50) (**gf, vg**)

Chilli & coriander tempura haddock, sweet chilli dip £17.50 (**df**)

Beer battered cod, mushy peas, tartare sauce £17.50 (**df**)

All served with choice of chips, creamy garlic potatoes or new potatoes

OLD FAVOURITES

The GL beef burger, smoked bacon, melted cheese, gherkins, onion relish, mustard mayo, brioche bun, chips £16.50

Buttermilk chicken Kiev burger, crispy breaded chicken, garlic mayo, sourdough bun, chips £16.50

Spiced broad bean burger, melted cheese, sriracha mayo, sourdough bun, chips £16 (**v, vgo**)

Fragrant Thai green chicken curry, rice, poppadom, mango chutney £16.50 (add chips £2.50) (**df, gf**)

Fragrant Thai green vegetable curry, rice, poppadom, mango chutney £16.50 (add chips £2.50) (**gf, vg**)

Please make sure to inform us of any food hypersensitivities or allergies.

S I D E S

Chips £3.50 (**gf, vg**)
Garlic potatoes £3.50 (**gf, v**)
New potatoes £3.50 (**gf, vgo**)
Mixed vegetables £3.50 (**gf, vgo**)
Mixed salad £3.50 (**gfo, v**)

K I D S P L A T E S

Buttermilk chicken bites & chips £7.50
Cod & chips £7.50 (**df**)
Sausages & chips £7.50
Tomato & basil pasta, cheese £7.50 (**v, vgo**)

D E S S E R T S

Autumn berry Eton mess £8 (**gf, v**)
Sticky toffee pudding, toffee sauce, vanilla ice cream £8 (**v**)
Chocolate & peanut butter brownie, salted caramel ice cream £8.50 (**v**)
Affogato (espresso & vanilla ice cream) £5.50 (**gf, v**)
Ice creams 1 scoop £3.50, 2 scoops £6 (**gf**)
Flavours: vanilla, chocolate, strawberry, mint choc chip, salted caramel

H O T D R I N K S

Americano / Pot of Tea Pigs £2.80
Espresso £2
Double espresso £2.80
Cappucino / Latte / Flat white / Hot chocolate £3
Liqueur coffee £7
Baileys, Barti Ddu, Irish, French, Calypso, Seville, Italian

v - vegetarian

df - dairy free

gf - gluten free

vg - vegan

dfo - dairy free ON REQUEST

gfo - gluten free ON REQUEST

vgo - vegan ON REQUEST

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