

# EVENING MENU

|                                  |                                                                      |     |
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| <b>SNACKS &amp; SMALL PLATES</b> | OLIVES                                                               | 5   |
|                                  | MAC N CHEESE BITES, BRYN BBQ SAUCE                                   | 7.5 |
|                                  | WARM BREAD, OLIVE OIL & BALSAMIC                                     | 5.5 |
|                                  | PRAWN COCKTAIL, AVOCADO, SOURDOUGH                                   | 9.5 |
|                                  | TEAR & SHARE FLATBREAD, GARLIC BUTTER, PICKLED RED ONION, MOZZARELLA | 7   |
|                                  | CHICKEN LIVER PATE, CHUTNEY, SOURDOUGH, DRESSED SALAD                | 8   |
|                                  | CYNAN'S COPPER WELSH RAREBIT CRUMPETS                                | 7.5 |
|                                  | CRISPY FRIED CHICKEN, BUFFALO SAUCE, RANCH, FRESH CORIANDER          | 9.5 |

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| <b>MAINS &amp; CLASSICS</b> | 8OZ RIBEYE OF WELSH PRIME BEEF, TOMATO, MUSHROOM, CHIPS, PEPPERCORN SAUCE                                       | 30   |
|                             | FRESH MAC & CHEESE, 48 HOUR BRAISED BEEF RAGU, GARLIC BREAD                                                     | 20   |
|                             | SLOW COOKED WELSH BEEF, BRYN BBQ SAUCE, CHUNKY CHIPS, SLAW, PICKLES, GARLIC MAYONNAISE                          | 24   |
|                             | DRY AGED PORK BELLY, APPLE CHUTNEY, CIDER & WHOLEGRAIN MUSTARD SAUCE, BARBEQUED HISPI CABBAGE                   | 19.5 |
|                             | ROAST LAMB SHANK, WHIPPED GOATS CHEESE & HONEY, GRILLED TOMATO, CHICKPEAS, APRICOT                              | 24   |
|                             | CWRW LLYN BEER BATTERED HADDOCK, CHIPS, MUSHY PEAS                                                              | 19   |
|                             | SEAFOOD TAGIATELLE, GARLIC CREAM, LOBSTER BISQUE                                                                | 19   |
|                             | CELERIAC SCHNITZEL, CRUSHED GARLIC NEW POTATOES, HISPI CABBAGE, APPLE CHUTNEY, CIDER & WHOLEGRAIN MUSTARD SAUCE | 17   |
|                             | CHOPPED SALAD, LETTUCE, TOMATO, CHARRED CORN, CRISPY ONIONS, BLUE CHEESE, HOUSE DRESSING                        | 12.5 |
|                             | <i>ADD GRILLED, FRIED CHICKEN OR HALLOUMI 4.5</i>                                                               |      |
|                             | MUSSELS, WHITE WINE & GARLIC SAUCE, FRIES                                                                       | 19   |
|                             | BRYN'S DOUBLE CHEESE BURGER, BURGER SAUCE, FRIES, SLAW                                                          | 18   |
|                             | CRISPY CHICKEN BURGER, AVOCADO, BUFFALO SAUCE, RANCH, FRIES, SLAW                                               | 18.5 |
|                             | SPICED PORTOBELLO MUSHROOM BURGER, PICKLES, VEGAN RANCH, FRIES, VEGAN SLAW                                      | 16.5 |

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| <b>SIDES</b> | CHIPS / FRIES                     | 5   |
|              | GARLIC BUTTER TENDERSTEM BROCOLLI | 5.5 |
|              | CHOPPED SALAD SIDE                | 5   |
|              | MAC N CHEESE                      | 5.5 |
|              | CRUSHED GARLIC NEW POTATOES       | 5   |

WE PRIDE OURSELVES ON SERVING HOMEMADE DISHES WITH FRESH, SEASONAL, LOCALLY SOURCED INGREDIENTS. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGENS OR INTOLERANCES BEFORE ORDERING, A FULL LIST OF ALLERGENS IS AVAILABLE ON REQUEST. PLEASE NOTE THERE IS AN OPTIONAL 10% SERVICE CHARGE ON ALL TABLE BILLS.