

SUNDAY MENU

STARTERS OLIVES

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

MAINS SLOW ROAST LAMB SHANK

	24
SILVERSIDE OF WELSH BEEF	21
DRY AGED PORK BELLY	19
CELERIAC SCHNITZEL	16.5
<i>ALL ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, PICKLED RED CABBAGE, BROCCOLI, BUTTERNUT PUREE, HONEY ROAST PARSNIPS AND CARROTS</i>	
FRENCH DIP CIABATTA, HOT BEEF BRISKET, CARAMELISED ONION, CHEESE, GRAVY, FRIES	15.5
BRYN'S DOUBLE CHEESE BURGER, BURGER SAUCE, FRIES, SLAW	18
CWRW LLYB BEER BATTERED HADDOCK, CHIPS, MUSHY PEAS	18.5
CRISPY CHICKEN BURGER, AVOCADO, BUFFALO SAUCE, RANCH, FRIES, SLAW	18.5
CHOPPED SALAD, LETTUCE, TOMATO, CHARRED CORN, CRISPY ONIONS, BLUE CHEESE, HOUSE DRESSING	12.5
<i>ADD GRILLED, FRIED CHICKEN OR HALLOUMI 4.5</i>	

SIDES CAULIFLOWER CHEESE

	5.5
CHARRED BROCCOLI, GARLIC BUTTER	5.5
CHOPPED SIDE SALAD, HOUSE DRESSING	5
CHIPS / FRIES	5

DESSERTS STICKY TOFFEE PUDDING, BUTTERSCOTCH, RUM & RAISIN ICECREAM

	8.5
CHOCOLATE BROWNIE, RASPBERRY COULIS, RASPBERRY SORBET	8.5
SUMMER BERRY ETON MESS	8
TRIO OF ICE CREAM	6
VANILLA, CHOCOLATE, STRAWBERRIES & CREAM, RUM & RAISIN, SALTED CARAMEL, BLACKBERRY RIPPLE	

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