

SUNDAY MENU

STARTERS	OLIVES	5
	WARM BREAD, OLIVE OIL & BALSAMIC	5.5
	FRENCH ONION SOUP, CHEESE CROUTON	7.5
	PRAWN COCKTAIL, AVOCADO, SOURDOUGH	9.5
	CHICKEN LIVER PATE, CHUTNEY, SOURDOUGH, DRESSED SALAD	8
	MAC N CHEESE BITES, BRYN BBQ SAUCE	7.5
	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
	OVERNIGHT SLOW-COOKED WELSH BEEF BRISKET	21
	DRY AGED PORK BELLY	19
	CELERIC SCHNITZEL	16.5
	<i>ALL ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROASTED NEW POTATOES, PICKLED RED CABBAGE, CELERIC PURÉE, CHANTENAY CARROTS AND PEAS.</i>	
	FRENCH DIP CIABATTA, HOT BEEF BRISKET, CARAMELISED ONION, CHEESE, GRAVY, FRIES	15.5
	BRYN'S DOUBLE CHEESE BURGER, CHIPS, 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
	CHUNKY CHIPS / FRIES	5
DESSERTS	STICKY TOFFEE PUDDING, BUTTERSCOTCH, RUM & RAISIN ICECREAM	8.5
	CHOCOLATE BROWNIE, RASPBERRY COULIS, RASPBERRY SORBET	8.5
	BLACKBERRY 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 SERVICE CHARGE ON ALL TABLE BILLS