

Brunch Served until 2.30

Full Breakfast, Pen-y-Lan sausage, thick cut bacon, black pudding, beans, grilled tomato, mushroom, fried free-range egg & hash brown (gf*)	10
Vegan/vegetarian full breakfast (gf*)	9
Sweet potato and chorizo hash, fried egg (gf)	7.5
Smoked salmon, potato cake, scrambled egg (v,gf)	8.5
Vegan pancakes, aubergine bacon, maple syrup	7

Sandwiches Served until 2.30

Served on Smith's white, granary or French stick with fries & house salad (gf*)
Upgrade fries to loaded £2.5

Slow cooked sticky brisket & gherkin with gravy dip	10.5
Dolwen lamb meatball marinara, parmesan (<i>we recommend French stick</i>)	10.5
Tuna, tomato, olive, boiled egg, mayonnaise	10
Coronation chickpea (ve)	8
Breaded fish finger buttie, tartare sauce	10.5

Sides

Chunky chips/fries	4
Truffle cauliflower cheese	4.5
Mac & cheese	5
Caesar lettuce wedge	4.5
Red onion & tomato salad	4

Loaded Fries

Bacon cheeseburger, gherkin	5
Guacamole, spring onion, tomato salsa, chilies, coriander (ve)	5
Beef chili, cheese	5
Chicken, bacon, ranch	5
Cheese, maple, bacon	5

Nibbles

Halloumi bites, tomato salsa (v, gf)	4.5
Mixed olives (ve, gf)	3.5
Selection of breads, olive oil, balsamic vinegar (ve, gf*)	3.5
Anchovies (gf)	4.5
Roasted red pepper & paprika hummus, toasted French stick (ve, gf*)	3.5
Whitebait, tartare sauce (gf)	4
Balsamic vinegar pickled onions (ve)	4

Starters

Soup of the day (ve,gf*)	6
Crispy polenta, mushroom ketchup, Shropshire truffle (ve,gf)	6.5
Pan fried scallops, black pudding jam, butternut squash puree	13.5
Stilton cheesecake, walnut and apple chutney(v)	7
Pan fried pigeon breast, beetroot puree, blueberry's, potato crisps (gf)	9
Chicken liver crème brulee, pumpkin jam, rosemary croutes (gf*)	8

Mains

Duo of Dolwen lamb; Cut of the day, Welsh cawl, Smiths bread, lyonnaise potatoes, sauteed spinach	18
3 fish bouillabaisse, pan fried scallop, saffron potatoes, Smiths bread	17
Smoked tofu and mushroom stroganoff, wild rice (ve,gf)	15
Pen-y-lan pork tomahawk, potato and apple rosti, slow cooked belly stuffed with Black pudding, roasted cauliflower	17.5
Beer-battered catch of the day, chunky chips, homemade tartare, mushy peas (gf*)	16
Pan fried lambs liver, mashed potato, bacon crisp, gravy	14.5

Burgers (gf*) served on Smiths soft bun with baby gem, tomato, fries & slaw (slaw not vegan)

Upgrade to loaded fries for	2.5	
Add a hash brown	1.5	
Classic 8oz pattie, Monteray Jack cheese, bacon		15
Dirty 2 smashed patties, cheese sauce, crispy bacon, Monteray Jack cheese, fried onions, gherkins		15
No Bull Vegan burger, guacamole, tomato salsa (ve)		15
Halloumi Harissa & red pepper hummus		15
Chicken Breaded Mediterranean marinated chicken, bbq sauce		15

Steaks

Our steaks are aged 28 days, served with hand cut chips, tomato, mushrooms and cut to order (gf*)

8oz Fillet	30
10oz Sirloin	26
15oz Ribeye	30
30oz Tomahawk	65
<i>(Ideal for sharing)</i>	

Sauces	
Peppercorn	1.5
Stilton	1.5
Red wine	1.5
Garlic butter	2
Truffle butter	2.5

Desserts

Coffee crème brulee, chocolate chip shortbread (gf*)	7
Coconut, rum and raisin rice pudding (gf,ve)	6.5
Selection of woodlands ice cream/sorbets (gf)	1.5 per scoop
Cheese board. Celery, grapes, apple chutney, brie du meus,	
Wookie hole cheddar, Colston basset, Guest cheese (gf*)	10