



## **Starters**

### **Soup of the Day**

*Garlic Croutons • Herb Oil • Quay 3 Bread*

### **Braised Short Rib of Beef**

*White Wine & Garlic Cream d in Guinness • Honey Glazed • Burnt Onion Puree*

### **Local Mussels**

*Sauvignon Blanc • Garlic • Double Cream*

## **Mains**

### **Cod Fillet**

*Beer Battered • Pea Puree • Tartare Sauce • Burnt Lemon • Hand Cut Chips*

### **8oz Beef Burger**

*Hand Cut Chips • Relish • Salad*

### **6 oz rump Steak (£2 Supplement)**

*Hand Cut Chips • Roasted Tomato • Portobello Mushroom • Dressed Watercress*

### **Ty Siriol Pork Sausages**

*Wholegrain Mustard Mash • Onion Gravy*

## **Lentil, Chickpea & Sweet Potato Curry**

*Smoked Rice • Garlic & Coriander Naan • Mint Creme Fraiche*

## **Dessert**

### **Chef's Crumble of the Week**

*Vanilla Bean Ice Cream • Honey Creme Anglaise*

*Please Allow 12 Minutes Cooking Time*

### **Lemon Tart**

*Black Sesame Seeds • Crystallised Dark Chocolate • Raspberries*

### **Affogato**

*Espresso Coffee Poured Over Vanilla Bean Ice Cream*

*2 Course £14.95*

*3 Course £17.95*



