



Appetisers

Ciabatta, olives, balsamic vinegar, olive oil 5.95

Marinated green olives, sun blush tomatoes 3.50

Ciabatta, olive oil, balsamic 2.95

Starters

Turmeric roasted mackerel fillet, vegetable fritter, curried coconut & mango sauce 8.95

Chestnut mushroom bruschetta, red onion chutney, smoked cheese béchamel, balsamic glaze 7.95

Pan fried king prawns, chilli or garlic butter, salad, ciabatta 8.95

Steamed mussels, white wine, garlic, parsley, cream, onions, ciabatta 8.95

Breaded whitebait, charred lime, tartare sauce 7.95

Smoked haddock fishcake, poached egg, tarragon mayonnaise, pea shoots 7.95

Sides 2.95

Buttered new potatoes
Home cut chips
Rocket, red onion & sun-blush tomato salad
Garlic ciabatta
Buttered greens

Surf

Masala fish curry, haddock, mussels, spinach, samphire, new potatoes, pilau rice 16.95

Madog beer battered haddock, home cut chips, mushy peas, tartare sauce 13.95

Bass fillet, chorizo, sautéed new potatoes, spinach green beans, sun blush tomatoes, balsamic glaze

Mussel, clam, crab linguine, chilli, ginger, lemongrass butter 15.95

Steamed mussels, white wine, garlic, parsley, cream, onions, ciabatta, fries 16.95

Chefs Recommendation

Seafood paella, chorizo, roasted red peppers, haddock, mussels, clams, peas, samphire, shell-on prawns 19.95

Turf

Welsh 8oz Sirloin steak, homemade chips, grilled tomato, portabella mushroom, salad garnish 22.95

Welsh lamb rump, carrot purée, sautéed mushrooms, kale, smoked bacon rosti, red wine jus, salsa verde 20.95

Vegetable

Masala vegetable curry, cauliflower, chickpeas, spinach, new potatoes, pilau rice 14.95

Chestnut mushroom pappardelle, shallot cream, garlic ciabatta 12.95

Feta, pea, mint, lemon risotto, garlic ciabatta 13.95