



TO START...

Our bread with our cultured butter or salt aged beef dripping (V If Butter) (PGF) £6.25

(Other starters are available depending on availability)

THE ROASTS

All roasts are served with roast potatoes, seasonal veggies, Yorkshire pudding and cauliflower cheese. (PGF, No Yorkshire Pudding)

Rolled pork belly with apple sauce and crackling £21.95

Roast chicken £21.50

30 day aged beef rump with our horseradish £23.95

Slow roasted onion stuffed with lentils, mushrooms and seeds (Veg) £17.95

(Big Beltie Cabernet Sauvignon Recommended With Beef Roast)

(Extra Gravy - £1.50)

A LITTLE SOMETHING TO FINISH

Profiterole filled with chocolate ice cream with malted custard and roasted hazelnuts £8.95

Hafod cheddar with fruitcake, walnut and quince jelly £9.50

Our ice cream and sorbet (ask for today's flavours, charged per scoop) £3.25

Classic sticky toffee pudding with vanilla ice cream £8.50

Rhubarb & almond tart with rhubarb ripple ice cream £9.25

A 10% service charge is applicable for all bookings of 6 or more guests and is shared equally between all staff.

We are unable to list all the ingredients in our dishes, so if you have a specific allergy or dislike, please highlight it to a member of our staff.

We cook all our dishes from fresh, where possible we will try and meet any of your specific dietary requirements.

(Veg) vegan, (PVEG) Possible to make vegan, (V) vegetarian, (N) contain nuts, (GF) Gluten free, (PGF) Possible to make gluten free.

All our food is prepared in the same kitchen as products that contain nuts and gluten, and therefore may contain trace elements of them.

Fish may contain bones, Game may contain shot