

Set Menu

2 Courses £20.00

3 Courses £25.00

Starters

Homemade Soup of the Day GF V
With a crusty bread roll and Welsh butter

Brussels Pâté GFA
Red onion chutney, breadcrisps and pea shoots

Sticky Sausages
Sticky pigs in blankets served with garlic and herb mayonnaise

Prawn Cocktail
Served with buttered brown bread and lemon

Garlic Mushrooms GF
Served with grilled garlic ciabatta

Main Courses

Home cooked Ham
Served cold, peppered eggs, chunky chips

Grilled Salmon GF
Crushed potato, steamed greens, poached egg and chive veloute

Beef Bourguignonne GF
Herb mash, braised cabbage and charred carrot

Vegetable Jalfrezi V
Garlic naan bread, steamed rice and chutney

Desserts

Chocolate Fudge Cake V
Vanilla ice cream

Profiteroles
Chocolate sauce, sweetened cream and chocolate soil

Fresh Fruit Salad V GF
Steeped in lime syrup

Cheesecake V GF
Raspberry powder and strawberries

V = Vegetarian
GF = Gluten Free

GFV = Gluten Free Version available upon request
If you have any dietary requests please speak with your server.

A La Carte

Starters

Homemade Soup of the Day GFA
With a crusty bread roll and Welsh butter £5.50

Cawl GFA
Rustic Welsh lamb and vegetable soup, onion tin loaf and Caerphilly shards £7.50

Ham Hock GFA
Pressed terrine, picalilli and breadcrisps £7.70

Goats cheese GF V
Rolled in herb panko crumbs, heritage tomato, pickled shallots, basil and chili jam £8.00

Gravalax GFA
Chive crème freiche, beetroot textures, pickled cucumber ribbons, micro herbs, buttered farmers bread £9.50

Main Courses

Fish N Chips
Battered King prawns, monkfish and Salmon, mushy peas, chip shop curry, pickles and bloomer £19.50

Belly Pork GF
Bubble and squeak potato, charred and textured carrot, crackling and cider jus £18.00

Duck Breast GF
Served pink, fondant potato, confit leg spring roll, tenderstem broccoli, cherries, almonds and cherry jus £22.00

Ramada Burger
Char grilled, onion rings, rarebit glaze, smoked bacon, gem lettuce, tomato and onion jam on a toasted sourdough bun with chunky chips £18.50

Lamb Rump GF
Pommes Parisienne, pea and mint salsa, pea puree, crispy bon bon, thyme and rosemary gravy £24.00

From the Grill

8oz (227g) Rib Eye Steak £27.00 10oz (284g) Sirloin Steak £28.50

Cajun Spiced Salmon £20.00

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Served with grilled beef tomato, flat mushroom, pea tendrils, garlic butter and chunky chips

Sauces: Pink Peppercorn, Diane. £ 2.95

Vegetarian

Risotto V GFV
Exotic mushrooms, chives and garlic, parmesan crisp and micro herbs £13.50

Gnocchi V
Potato dumplings, ratatouille sauce, salsa verde, Italian cheese shavings and chive oil £13.50

Side Dishes £3.95

Garlic Bread V

Onion Rings V

Steamed Market Vegetables V

Dressed Mixed Salad V, GF

Spiced Potato Wedges V

French Fries V, GF

Loaded dirty chips with Nacho cheese sauce, jalapenos, spring onions and rocket £4.95

Desserts

A Selection of Welsh Cheeses V GFV £12.50
Served with celery, grapes, chutney, bara brith and savoury biscuits

Colliers – creamy extra mature

Perl Las – blue veined Welsh stilton style

Perl Wen – a unique cross between Brie and Caerphilly
with a tingling habanero chilli flavour

Red Devil – A truckle of Red Leicester with habanero chillis and peppers for an irresistibly fiery taste

Brownie V GFV £7.50

Chocolate rocks, chocolate sauce and coconut ice cream

Vanilla Seed Panna Cotta £7.50

Rhubarb consommé, freeze dried raspberries, strawberries, mint and chocolate shard

Lemon Tart V GF £7.50

Sweetened cream, freeze dried raspberries, coulis and citrus syrup