

Menu

TO START

Soup of the day (VE)
Freshly baked crusty bread roll (GFA) & Welsh butter (DFA)

Belly pork bao bun
Pickled vegetables & Asian dressing

Tempura prawn
Dressed baby leaf salad & sweet chilli dipping sauce

Caprese flat bread (GFA)
Bocconcini & cherry tomatoes, pesto & balsamic glaze

Sauteed garlic mushrooms
On toasted sourdough (GFA), pea shoots & soft herbs

THE MAIN EVENT

Chipotle chicken breast
Sun blushed tomatoes, herb orzo & tender stem broccoli (GF)

Fish & Chips
Beer battered cod (GFA), mushy peas, hand-cut chips, lemon & tartare sauce

8oz Beef Burger
Sourdough bun, bacon jam, skin on fries & slaw

Pumpkin Tortellini
Squash puree, sage butter & wilted spinach (V)

Thick-cut baked ham
Hand-cut chips, two fried egg and garden peas (GF)

JUST DESSERTS

Vanilla Pannacotta
Rhubarb jelly & ginger bread crumble (V)

Lemon Tarte
Raspberry coulis, citrus syrup & fresh raspberries (V)

Chocolate Torte
Orange scented cream & dark chocolate soil (V)

Tropical Fresh Fruit
Panache of mixed tropical fruits & lime sorbet (VE)

1 COURSE £18.95 2 COURSES £25.00 3 COURSES £30.00

V - Vegetarian VE - Vegan GF(A) - Gluten Free (available) DFA - Dairy free available
If you have any allergies or intolerances, please speak to a member of our team

Menu

TO START

Homemade soup of the day (V)	£5.50
Crusty bread roll (GFA) with Welsh butter (DFA)	
Black pudding fritter	£7.50
Crispy bacon, poached egg, mustard velouté & pea tendrils	

THE MAIN EVENT

Braised lamb shank	£20.00
Spring onion, mashed potato, tender-stem broccoli & hot pot sauce	
Ramada burger	£18.50
Onion rings, onion chutney, rarebit, smoked bacon, sourdough bun, chunky chips & relish	
Grilled salmon (GF)	£18.50
Crushed potato cake, pea puree, samphire herb velouté & chive oil	
Risotto (VE,GF)	£13.50
Wild mushrooms, vegan parmesan & truffle oil	
10oz (284g) Sirloin steak (GF)	£28.50
Mushroom, beef tomato, garlic butter, pea shoots & chunky chips	

JUST DESSERTS

Brownie (V)	£7.50
Chocolate drizzle, chocolate soil & ice cream	
Cheesecake (V, GFA)	£7.50
Raspberries, strawberries, coulis & sweetened cream	

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