



## LUNCH MENU

Served 12 - 2:30pm

### STARTERS & LIGHT BITES

Soup of the Day with Homemade Bread	5.95
Mini Thai Spiced Fish Cakes with Coriander Dressing	8.95
Cured Mackerel Apple & Celery Salad & Toasted Walnuts	7.50
Baked Flat Field Mushroom Topped with Bacon & Perl Wen Brie & Accompanied with Homemade Chutney	8.95
Hot Potted Local Crab with Panko Breadcrumbs & Melba Toast	8.95
Glazed Welsh Rarebit with or without Poached Egg or Bacon	8.95
Red Onion & Goats Cheese Quiche Served Warm	8.50

#### SHARING PLATTERS

Cured Fish & Shellfish  
with Pickle, Crisp Salad & Melba Toast  
14.95

Continental & Cold Meats  
with Cheese, Olives, Chutney & Homemade Bread  
15.95

### CLASSIC SANDWICHES

Cheese & Chutney	6.50
Ham/Beef/Turkey	7.50
Crab/Prawn/Smoked Salmon	8.50

### HOT BRIOCHE ROLLS

Pan Fried Welsh Fillet Steak with Mushroom & Caramelised Red Onion	12.95
Spiced Chicken with Garlic Mayonaise	10.95
Tuna, Welsh Cheddar & Garlic Melt	8.50
Feta, Apple & Walnut	8.50

### SALADS

Pan Fried Welsh Beef Salad Candied Cashews & Sweet Chilli Sauce	13.50
Hot Poached Salmon with Asparagus	12.95
Grilled Goats Cheese with Roasted Butternut Squash	11.50
Pan Fried Chicken & Bacon with Croutons & Herb Dressing	10.95

### MAIN DISHES

Market Led Fresh Fish of the Day See Specials	
Braised Feather of Welsh Beef Mustard Mash & Buttered Vegetables	12.95
Porth Tocyn Fish Pie with Tenderstem Broccoli	12.50
Homemade Welsh Beef Burger Tomato Salsa, Salad & Chips Add: Bacon/Cheese - 1 each	12.95
"Oinc Oinc" Sausage & Mash with Red Onion Gravy	12.95
Lentil, Parsnip & Blue Cheese Pie with Roasted Vegetables & Wilted Greens	12.50
Roasted Mediterranean Vegetables Pasta with Goats Cheese & Pesto Dressing	12.50

### SIDES

Season Vegetables/Side Salad	3.50
Haloumi Fries	4
Minted New Potatoes	3.50
Chips/Potato Skins	3.50

#### TEA, COFFEE & PUDS

Desserts - 6    Ice Cream - 5  
Teas & Coffees - 2.90