

## Lunch Menu

**Soup of the Day (V)**, warm roll and butter **£6.50**

**House Pâté**, chutney, toasted bread **£5.95**

**Seafood Chowder**, crusty bread, butter **£7.50**

**Breaded Whitebait**, tartare **£6.50**

**Salt and Pepper Squid**, chilli jam **£6.50**

**Nachos (V,Gf)**, tortilla chips, guacamole, salsa, jalapeños, grilled cheese, sour cream **£6.50**

**Bowl of Skin on Fries** **£3.00** (add grilled cheese **£1**)

**Onion Rings** **£3.00**

**Sweet Potato and Coconut Curry (vegan, Gf)**, rice, poppadom, coriander and lime **£11.95**

**Rosemary and Buttermilk Breaded Chicken Burger**, chilli jam, tomato, coleslaw, onion rings, fries **£11.95**

**Vegetarian Spicy Black Bean Burger**, garlic mayonnaise, coleslaw, skin on fries, onion rings **£10.95**

**10<sup>oz</sup> Gammon Steak**, mushrooms, grilled vine tomatoes, onion rings, fries **£12.95** (add egg or pineapple for **£1**)

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### Smaller Appetites

**Half Gammon**, skin on fries, peas or beans, **£6** (add egg or pineapple for **£1**)

**Breaded Scampi**, skin on fries, peas or beans **£6**

**Sausage**, skin on fries, peas or beans **£6**

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### Puddings

**Artisan Welsh Cheese Plate**, Perl Las, Perl Wen and Caws Cryf served with caradoc crackers, chutney **£7.50**

**Warm Belgian Waffle**, topped with Ice Cream and a choice of maple syrup, chocolate or toffee sauce **£5.50**

**Ice Cream Sundae**, 3 scoops of ice cream, chocolate and strawberry sauce, wafer curls, cream **£5.00**

**Chocolate and Raspberry torte (vegan)**, raspberry coulis **£5.50**

**Hot Chocolate Brownie**, Honey ice cream or Cream, chocolate sauce **£5.50**

**Lemon Tart**, served with raspberries, coulis and cream **£5.50**

**Lemon Sorbet (vegan)**, Mango Coulis **£3.50**

*Please ask server for information regarding allergens and intolerances.*

*All food is prepared in a kitchen where nuts, fish, shellfish, cereals and other allergens are present.*