

Appetisers / Blwyddynau

SELECTION OF BREADS
Served with Olive Oil & Balsamic. (V, VG) £5.50

HOUMOUS *
*Smooth houmous served with chargrilled pitta.
Drizzled with spicy chilli oil & topped with sesame seeds. (VG) £6.00*

OLIVES
Sicilian olives, marinated in a citrusy blend of orange & lemon. (GF, VG) £5.50

GARLIC BREAD *
Warm, crusty bread with garlic butter. (V) Small: £5.50 Large: £6.00

CHEESY GARLIC BREAD *
*Our classic garlic bread, with a melting of mature cheddar cheese. (V)
Small: £6.00 Large: £6.50*

Starters / Dechreuwyd

SOUP OF THE DAY *
Served with warm, oven-baked bread. (V, VG Available) £8.00

BAKED PORTOBELLO MUSHROOM (V, GF, VG)
Boursin cheese, toasted pine kernel crumb, grilled artichokes & rocket salad. £9.50

PORK, CHICKEN & PENDERYN PÂTÉ
Served with toasted sourdough & autumn fruit chutney. £9.50

NDUJA ARANCINI (V, VG)
With garlic wilted spinach, marinara sauce & grated Parmesan. £9.50

VINEGAR TEMPURA FISH GOUJONS
With crisp dressed salad & tartare sauce £9.50

OVEN BAKED CAMEMBERT CHEESE *
With fig chutney & baked ciabatta. Ideal for 2 people. (V) £18.00

V = Vegetarian | VG = Vegan | GF = Gluten Free
*All sauces are Gluten Free. An allergen guide is available upon request. Ask your server for details.
Items denoted with an * can be made Gluten Free, please see your server. GM Oil may be used for frying.*

Main Courses / Prif Gyrsiau

BRAISED WELSH FEATHERBLADE (GF)
*Slow cooked blade of Welsh beef served with parsnip purée, parsnip crisps, roast potatoes & a wild mushroom
and red wine sauce £23.00*

HONEY GLAZED GRESSINGHAM DUCK BREAST (GF)
*Roasted duck breast glazed with honey, served with smoked bacon creamed cabbage, garlic & thyme fondant
potato & a star anise sauce. £24.00*

ROAST FILLET OF STONE BASS (GF)
*Served with ratatouille, Kalamata olives, rocket & basil pesto, accompanied by herb buttered new potatoes.
£22.00*

ROASTED ARTICHOKE FETTUCCINE (V, VG)
*Artichokes with air dried tomatoes, Kalamata olives & fettuccine pasta, bound in tomato pesto & topped with
pine kernels and rocket leaves. (V) £18.00*

FISH & CHIPS *
*Battered haddock served with steak-cut chips & a side of garden or mushy peas. £19.50
(Add Chip Shop Style Curry sauce £2.50 / Add Bread & Butter £1.50)*

GRILLED 12OZ GAMMON *
With a sweet grilled pineapple slice & a fried egg. Served with steak-cut chips & onion rings. £21.00

CLASSIC BEEF LASAGNE
Layers of pasta, beef & rich tomato sauce. Served with a side salad. £19.00

CURRY OF THE DAY *
*Our chef's authentic curry. Served with braised rice, naan bread, poppadoms, mango chutney & mint yoghurt.
(V Available, VG Available) £19.00*

THE ABERDUNANT BURGER *
*6oz Welsh Beef patty with Gouda & Emmental cheese slices, potatoes & onion hash brown and house burger
sauce. £19.00.
(Add Extra Beef Patty £4.95 / Add Bacon £2.50)*

VEGETARIAN BURGER
*1/4lb vegetarian patty with roast mushroom, potatoes & onion hash brown, sweet chilli jam & house burger
sauce. (V, VG Available) £18.00
(Add extra Patty £2.50 / Add Cheese £2.50)*

All burgers served on a pretzel bun with red onion, lettuce, gherkin, onion rings, french fries & house slaw.

Side Orders / Prydau Ar Yr Ochr

STEAK CUT CHIPS £4.00 FRENCH FRIES £4.00 JACKET POTATO £4.00
HERBED NEW POTATOES £4.00 SEASONAL VEGETABLES £4.00 PEAS £1.50
BAKED BEANS £1.50 ONION RINGS £3.50 SIDE SALAD £4.00 BREAD ROLL £1.50

From the Grill

Cooked to your liking by our professional chefs

RUMP STEAK / STECEN FFOLEN *	£25.00	FILLET STEAK / STECEN FFILED *	£36.00
RIB EYE STEAK / STECEN ASEN *	£32.00	SALMON STEAK / STECEN EOG * ¹	£21.00
SIRLOIN STEAK / STECEN SYRLWYN *	£29.00	CHICKEN BREAST / BREST CYW IÂR * ¹	£19.00

Try our Steak on the Stone

*Our signature-house, pure Welsh Steaks are available to be cooked on a hot Lava Stone exactly the way you like.
Every mouthful is guaranteed to be as hot and delicious as if it were the first.*

GARNISH / GARNAIS

Served with Tomato, Mushroom, Onion Rings and choice of Potato

STEAK SAUCES (GF) £4.50

Homemade by our Chefs

Peppercorn Stilton Diane

¹ Not available "On The Stone". Please note, by requesting the Chefs cook your steak they cannot be served on the Stone.

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Mae pob saws yn rhydd o glwten. Mae canllaw alergenau ar gael ar gais. Gofynnwch i'ch gweinydd am fanylion. Gellir gwneud eitemau a ddynodir â * yn Ddi-glwten. Gellir defnyddio Olew GM ar gyfer ffrio.



MENU