

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		

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

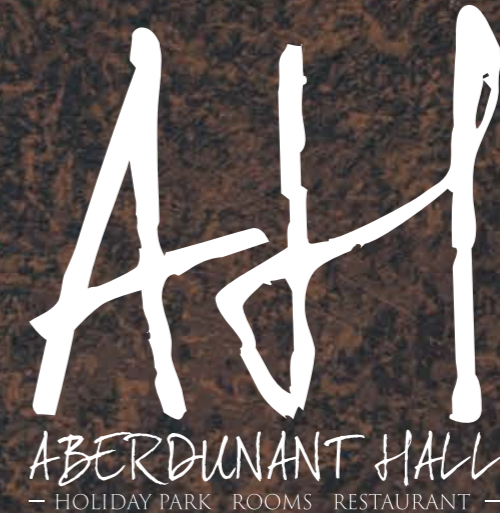
Served with Tomato, Mushroom, Onion Rings and choice of Potato

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.



MIDWEEK MENU

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. GM Oil may be used for frying.

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

Appetizers / Blasgynnau

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

WILD BOAR & PLUM PATE
With Welsh Apple Chutney & Toasted Sourdough. £9.50

PRAWN & AVACADO SALAD
With Iceberg lettuce, cucumber & a Marie Rose Sauce. (GF). £9.50

ASIAN STYLE SALT & PEPPER SQUID
With Kimchi & a Nuoc Cham Dip. £9.50

SOUTHERN FRIED QUORN BITES
With vegan Sriracha Mayonnaise Dip. (V, VG) £9.50

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

Main Courses / Prif Gyrsiau

MARINATED VEGETABLE SKEWERS *
Courgette, aubergine, peppers, red onion & cherry tomatoes marinated in a sweet n spicy Korean glaze with Stir fried tender stem broccoli, pok-choi & kimchi with braised basmati rice. (V, VG) £21.00

CLASSIC CHICKEN CAESAR SALAD
With cos lettuce, crisp bacon bits, crostini, parmesan shaving & Caesar dressing. £19.00

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 / Prwydau 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

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