

### GRAZING

**Marinated Olives (ve)** £2.95  
*& sundried tomatoes*

**Grilled Breads (ve)** £2.95  
*Welsh extra virgin rapeseed oil and balsamic*

**Welsh cheese grazing platter for 2** £14.95  
*Snowdonia cheese company, devil, pant ys gawn and perl las cheese, grilled breads, fruit, chutney and olives*

**Antipasti for 2** £13.95  
*Prosciutto ham, chorizo, candied bacon, olives, sundried tomatoes, halloumi, artisan bread, extra virgin Welsh rapeseed oil and balsamic*

**Plantipasti for 2 (ve)** £12.95  
*Olives, sundried tomatoes, grilled artichoke hearts, fire roasted red pepper, artisan breads, extra virgin Welsh rapeseed oil and balsamic*

**Seafood platter for 2** £19.95  
*Steamed mussels, calamari and tiger prawns, Cajun butter sauce, haddock goujons, crusty bread, fresh lemon and homemade tartare sauce*

### SAUCES & SIDES

**Pink Peppercorn Sauce** £3.95

**Port & Perl Las Sauce** £3.95

**Rich Red Wine Jus** £3.95

**Green Salad** £3.95  
*Dressed with cold pressed rapeseed oil (ve)*

**Rocket & Parmesan Salad** £3.95  
*Balsamic dressing (v)*

**Sautéed Seasonal Vegetables** £3.95  
*with toasted almond (ve)*

**Rustic Chips** £3.95  
*(Add truffle oil and parmesan £1.45) (v)*

**Garlic Ciabatta** £3.95  
*(Add parmesan for £1) (v)*

**Beer Battered Onion Rings** £3.95  
*(ve)*

**Candied Bacon** £4.25

### STARTERS

**Duck Rissole** £6.95  
*Fried hen's egg, chilli jam*

**Pan Seared Scallops** £8.95  
*Black pudding, caramelised apple puree*

**Homemade Soup of the Day (v)** £5.45  
*Crusty bread*

**Steamed Mussels** £7.25  
*Cider, leek and bacon sauce, crusty bread*

**Panko Crumbed Brie Wedge(v)** £6.25  
*Fresh honeycomb, truffle oil*

**Salt & Pepper Calamari** £5.95  
*Chilli, lime and coriander dressing*

### MAINS

**Trio of Welsh Lamb** £20.95  
*Roast rump, slow cooked breast and faggot, colcannon mash potato, rosemary and red wine jus*

**Chicken Saltimbocca** £15.95  
*Prosciutto, sage, crushed new potatoes, sauteed seasonal greens*

**Seafood Linguine** £16.45  
*Mussels, prawns, calamari, creamy tomato ragout*

**Fresh Fish of the Day** POA  
*(Please ask your server for today's choices)*

**Roast Pork Belly** £15.45  
*Creamed cabbage and bacon, fondant potato*

**Butternut Squash (ve)** £13.95  
*Pistachio and cranberry tartlet, butternut squash puree*

### DISTILL & GRILL

ALL SERVED WITH RUSTIC CHIPS, SLOW ROASTED TOMATO AND FLAT MUSHROOM, ROCKET AND PARMESAN SALAD - UPGRADE TO SURF AND TURF WITH GARLIC PRAWNS FOR £4.95

**8oz Flat Iron** £18.95

**10oz Rib-eye** £22.95

**8oz Fillet** £24.95

**16oz Chateaubriand** £52.95

### DESSERTS

**Sticky Toffee Pudding** £5.95  
*Toffee sauce, vanilla bean ice cream (v)*

**Pink Grapefruit Posset** £5.95  
*Shortbread (v)*

**Dark Chocolate Crème** £6.95  
*White chocolate and cherry drop gin mousse (v)*

**Caramelised Apple & Biscoff Crumble** £6.25  
*Vanilla bean ice cream (v) (make it vegan)*

**Selection of Award-Winning Welsh cheese** £8.95  
*Tregoes crackers, homemade pickle, apple*

**JUNIPER**  
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P L A C E  
