

Menu (subject to change)
Lunchtime 12pm – 2pm / Dinner 7pm – 9pm

Baked garlic field mushroom - Carmarthen ham
with tomato & Welsh cheese rarebit - **£5.75**

Seared fillet of red mullet - served on crisp vegetables tossed in sesame oil - **£5.75**

Locally smoked salmon – accompanied by onion, capers,
lemon and wholemeal bread - **£5.75**

Tomato & mozzarella risotto – with streaky bacon - **£5.50**

Pan fried king prawns - grilled aubergine, sweet chilli sauce- **£6.20**

Welsh goats cheese, chive and roasted pepper terrine – served with garden salad
and pickled walnuts - **£5.75**

Freshly prepared soup of the day - **£5.00**

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Chicken and wild mushroom hot pot - accompanied by new potatoes - **£13.90**

Grilled vegetable linguine - tossed in Chef's own pesto with fresh herbs  
and goat cheese- **£12.50**

Pan seared halibut - parmesan and cockles risotto, sauce Vierge - **£12.95**

Slow roasted pork loin - apple puree, roasted new potatoes and chorizo cream- **£13.95**

Pan seared cannon of Ceredigion lamb - creamy mash & Burgundy sauce - **£14.50**

Local sirloin steak - served with hand cut chips & peppercorn sauce - **£14.75**

Fresh local cod fillet - served with fries, lemon and tartare sauce - **£11.95**

French Fries - **£2.50**

Side Salad - **£2.50**