

## SANDBAR

Simple Things  
Done Well

### ◆ WHILE YOU WAIT ◆

Marinated Gordal olives (VE, GF) **£6**

Hoi sin duck, spring onion Bao buns **£8**

Warm sourdough, home smoked chilli  
& aged Parmesan butter **£6.50**

Cockle popcorn, malt vinegar,  
chilli salt **£8.50**

### ◆ LITE BITES ◆

Available daily 12:00 - 17:00 only

Roasted tomato & chilli soup,  
cheese on toast **£9**

**Fish finger sandwich**  
Beer battered haddock goujons,  
toasted sourdough roll, tartar sauce,  
crisp lettuce **£12**

**Black and Blue**  
Seared steak, blue cheese,  
caramelised onion chutney, toasted  
sourdough roll, crisp baby gem **£12**

Moroccan spiced falafels & hummus  
in a beetroot & chai wrap (VE) **£9**

Caesar salad, add char grilled chicken  
**£10/£16**

Tabbouleh salad (VE)  
add char grilled chicken **£10/16**

## SANDBAR

Ala Carte Dining

Available daily 12:00 - 21:00

### ◆ STARTERS ◆

Crispy garlic & chilli squid,  
lime & coriander  
mayonnaise **£10**

Pan roasted scallops,  
cauliflower, black pudding,  
caramelised apple **£16**

Wild mushroom & pancetta  
Orecchiette,  
parmesan & sage velouté **£9**

Charred vegetable salad,  
warm Puy lentil dressing,  
garden herbs (VE) **£8.5**

Asian confit duck salad, cucumber,  
Chinese slaw, miso dressing,  
crispy rice noodles **£9.50**

### ◆ SEAFOOD ◆

Sri Lankan Monkfish  
curry, Basmati rice,  
Pashwari naan **£24**

Steamed seabass,  
Japanese mushroom & chilli  
broth, rice noodles (GF) **£28**

Moules frites,  
homemade mayonnaise  
**£16**

Pan roasted hake fillet, chorizo & chickpea  
ragout, wilted baby leaf spinach, beurre  
noisette dressing. **£24**

Beer battered haddock fillet, fat chips,  
tartar sauce, mushy peas and lemon (GF)  
**£18.95**

### ◆ MEAT ◆

Pan roasted duck breast,  
caramelised chicory, Dauphinoise potato,  
carrot puree, red wine jus (GF) **£32**

Dry aged 8oz fillet steak,  
Bourguignon garnish,  
truffle & parmesan mash **£48**

Roasted lamb rump,  
Jerusalem artichoke  
puree, caramelised  
salsify, wild mushrooms  
(GF) **£32**

Pan roasted cornfed  
chicken supreme, duck fat  
fondant potato, honey  
roasted carrots, Cavolo  
Nero, Pancetta, roast  
chicken gravy **£28**

8oz beef burger topped  
with Tintern cheese,  
toasted sourdough bun,  
burger garnish, relish &  
skin on crispy fries **£16**

## SANDBAR

### ◆ VEGAN ◆

Sweet potato, chickpea and spinach  
coconut curry, Basmati rice,  
Pashwari naan **£18**

Moving mountain plant-based burger,  
toasted sourdough bun, salsa sauce,  
burger garnish, skin on crispy fries **£16**

Confit tomato & caramelised shallot  
tart tatin, rocket & balsamic salad **£19**

### Sides Each £5

Crispy skin on fries

Triple cooked chunky chips,

Cavolo Nero, caramelised pancetta

Honey roasted star anise carrots

Truffle & parmesan mash

Duck fat mayonnaise

### ◆ DESERTS ◆

Chocolate Nemesis,  
honeyed mascarpone,  
mulled spice berry compote (GF) **£10**

Apple & blackberry crumble,  
sauce Anglaise (GF) **£10**

Pineapple carpaccio, coconut sorbet,  
winter berries (GF, VE) **£9**

Tiramisu, Affogato **£10**

Selection of Welsh cheese,  
homemade fig & ale chutney,  
savory biscuits **£18**