

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 Autumn 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 autumn 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**

Braised ox cheek ragout,
mascarpone polenta,
charred hispi cabbage,
mulled wine **£25**

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**