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MARINATED OLIVES
2.95
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PEMBROKESHIRE CHILLI FARM HONEY
ROASTED NUTS
۲.95
COCKLE POPCORN
∽ SERVED WITH A LEMON & DILL AIOLI
4.95

# SERVED 10AM-4PM



# ALL DAY BRUNCH

2 EGGS COOKED TO YOUR LIKING, 2 SLICES OF BACON, 2 PORK SAUSAGES, BLACK PUDDING & CHUNKY CHIPS. CHOOSE FROM BEANS OR ROAST TOMATO SERVED WITH TOASTED SOURDOUGH 8.95

#### SMASHED AVO'

GRILLED SOURDOUGH TOPPED WITH AVOCADO, GRILLED HALLOUMI, A POACHED EGG & TOMATO SALSA 7.95

#### THE GRAND

GRILLED SOURDOUGH TOPPED WITH DRESSED ROCKET, GRILLED PEPPERS, A CRISPY FRIED EGG, PORK SAUSAGE & STREAKY BACON 7.50

## SALMON FISH CAKES

WITH HORSERADISH YOGHURT 8.95

#### CHORIZO POTATO HASH

WITH GRILLED TOMATOES, MUSHROOMS & SRIRACHA MAYO TOPPED WITH A POACHED EGG 7.50

# SERVED 10AM-4PM

# **BRIOCHE FRENCH TOAST**

CHOOSE FROM BERRY COMPOTE & VANILLA YOGHURT FERERRO OREO MILKYBAR 8.50

#### BUTTERMILK PANCAKES

TOPPED WITH EITHER: FRESH VANILLA YOGHURT & BERRY COMPOTE OR; 5.95 CRISPY BACON, CREAMY SCRAMBLED EGGS & PORK SAUSAGE SERVED WITH MAPLE SYRUP 8.95

# FANCY GETTING TIPSY?\*

ADD 90 MINUTES OF FREE FLOWING TO YOUR BRUNCH

## PROSECCO

25.00PP

## SANGRIA

25.00PP

#### SOFTS

PEPSI MAX/DIET PEPSI/R WHITES LEMONADE/GRAND SODAS 15.00PP

\*PLEASE NOTE ALL BOTTOMLESS OPTIONS MUST BE PURCHASED BY THE WHOLE PARTY WITH THE SAME OPTION. PLEASE DRINK RESPONSIBLY.

SOUP OF THE DAY

# CHICKEN, CHORIZO & CHEESE RUSTIC SANDWICH

7.95

# STEAK, CARAMELISED ONION & CHEDDAR RUSTIC SANDWICH

8.95

# CHEDDAR & CHUTNEY RUSTIC SANDWICH

6.95

ALL SERVED WITH CRISPS & A DRESSED SIDE SALAD

## CAESAR SALAD

COS LETTUCE, CRISPY BACON, CROUTONS, ANCHOVIES & A POACHED EGG SERVED WITH A CAESAR DRESSING

7.95

ADD CHICKEN 3.00

## **BEETROOT & HALLOUMI SALAD**

BROCOLLI, SPICED COUS COUS & TOASTED ALMONDS SERVED WITH POMEGRANATE MOLASSES DRESSING 7.95

## SMOKED SALMON GARDEN BOWL

STEAMED BROCOLLI, SUGAR SNAP PEAS, SPICED COUS COUS & POACHED EGGS SERVED WITH A LEMON & DILL VINAIGRETTE

#### SERVED

**12PM-9PM** 

# TOMATO, MOZZARELLA & BASIL SALAD

WITH A BALSAMIC REDUCTION 6.50

#### HONEY & RED WINE CHORIZO

6.50

# HALLOUMI FRIES

with sriracha mayo 6.50

# **MOULES MARINIÈRE**

MUSSELS WITH WHITE WINE, GARLIC & PARSLEY 8.50

SPICY PATATAS BRAVAS

#### 5.95

## PAN FRIED KING PRAWNS

WITH CHORIZO & GARLIC SERVED WITH DRESSED LEAVES & WARM BREAD 8.50

## **BEETROOT HUMMUS**

TOPPED WITH OLIVE OIL & CRISPY ONIONS SERVED WITH WARM BREAD

5.95

### MAPLE & HARISSA WINGS

SERVED WITH BLUE CHEESE SAUCE 7.50

## JUICY MEATBALLS

IN A RICH TOMATO SAUCE SERVED WITH WARM BREAD 7.50

# **BRAISED BEEF CROQUETTES**

WITH GRAVY MAYO & CRIPSY ONIONS 6.95

#### BRIE WEDGES

SERVED WITH TOMATO & CHILLI CHUTNEY 6.50

# MAC 'N' CHEESE BALLS 6.50

# **CREAMY GARLIC MUSHROOMS**

SERVED WITH WARM BREAD 6.50

# HONEY & SESAME PORK BELLY 7.50



# PULLED PORK BURGER

PULLED PORK BEEF BURGER TOPPED WITH WELSH CHEDDAR, HOUSE SLAW & BBQ SAUCE 14.50

# BUTTERMILK CHICKEN BURGER

BREADED CHICKEN BURGER WITH RANCH SAUCE, JALAPEÑOS & HOUSE SLAW 14.50

# **VEGGIE BURGER**

TOPPED WITH TOMATO CHUTNEY & HUMMUS 13.50

## FETA BURGER

BEEF BURGER TOPPED WITH WHIPPED FETA, CHILLI JAM & CHORIZO

14.50

ALL SERVED ON A

BRIOCHE BUN WITH SEASONED FRIES & BEER BATTERED ONION RINGS

## **TOP YOUR FRIES**

WITH; BLUE CHEESE SAUCE CHEDDAR CHEESE SAUCE CRISPY BACON CRISPY ONIONS JALAPEÑOS

ADDITIONAL 1.00 PER TOPPING



#### **ROASTED SALMON**

WITH CREAMED LAVERBREAD & COCKLES SERVED WITH LEEK MASHED POTATOES & SEASONAL VEGETABLES

18.95

#### FISH 'N' CHIPS

TRADITIONAL WITH MUSHY PEAS & CHUNKY CHIPS SERVED WITH CURRY SAUCE ON THE SIDE 15.95

#### BRAISED BEEF RAGU RIGATONI

WITH PARMESAN & ROCKET

15.95

## **MOZARELLA & RICOTTA TORTELLINI**

WITH PESTO SAUCE

14.95

#### TUSCAN CHICKEN

SERVED WITH CHOICE OF POTATOES, CHANTENAY CARROTS & TENDERSTEM BROCCOLI

17.95

#### PAN FRIED CHICKEN BREAST

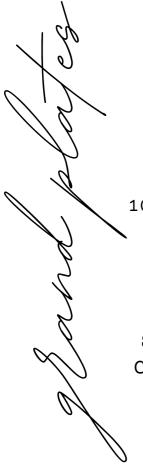
SERVED WITH CHOICE OF POTATOES, LEEK AND WHOLEGRAIN MUSTARD SAUCE, CHANTENAY CARROTS & TENDERSTEM BROCCOLI

17.95

#### **BRAISED BEEF**

WITH LEEK MASHED POTATOES, CHANTENAY CARROTS & TENDERSTEM BROCCOLI

#### 18.95



# RUMP STEAK

100Z STEAK SERVED WITH ONION RINGS, CHERRY TOMATOES, MUSHROOMS & CHUNKY CHIPS 21.50

# SIRLOIN STEAK

80Z STEAK SERVED WITH ONION RINGS, CHERRY TOMATOES, MUSHROOMS & CHUNKY CHIPS 24.95

## SIDES

RUSTIC GARLIC BREAD 3.95

RUSTIC GARLIC BREAD WITH CHEESE 4.50

BEER BATTERED ONION RINGS 3.95

PEPPER SAUCE 2.95

BLUE CHEESE SAUCE 2.95

DIANE SAUCE 2.95



STICKY TOFFEE PUDDING

WITH A RUM & DATE SAUCE SERVED WITH CREAM OR CUSTARD

CHEESECAKE OF THE DAY

# RASPBERRY & WHITE CHOCOLATE BRIOCHE PUDDING

SERVED WITH CREAM OR CUSTARD

ALL

6.50

# ASK YOUR SERVER FOR TODAYS DESSERT SPECIALS

WE ARE HAPPY TO ACCOMMODATE GUESTS WITH FOOD ALLERGIES AND DO OUR BEST TO IDENTIFY THEM IN OUR RECIPES.

OUR KITCHENS ARE ALLERGEN AWARE, THEY ARE NOT ALLERGEN FREE.

FOOD PREPARED IN OUR KITCHEN MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS.

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

## WHITE

# FAIRWAY SAUVIGNON BLANC

WESTERN CAPE, SOUTH AFRICA 4.40/5.50/7.00/20.00

# FAIRWAY PINOT GRIGIO

WESTERN CAPE, SOUTH AFRICA 4.40/5.50/7.00/20.00

# FAIRWAY CHARDONNAY

WESTERN CAPE, SOUTH AFRICA 4.40/5.50/7.00/20.00

# **RONGOPAI SAUVIGNON BLANC**

MARLBOROUGH, NEW ZEALAND 30.00

# LA COUR DES DAMES VIOGNIER

LANGUEDOC, FRANCE 25.00

## CHAPELE ROYALE CHABLIS

BURGUNDY, FRANCE 45.00

#### RED

# FAIRWAY SHIRAZ

WESTERN CAPE, SOUTH AFRICA 4.40/5.50/7.00/20.00

# FAIRWAY CABERNET SAUVIGNON

WESTERN CAPE, SOUTH AFRICA 4.40/5.50/7.00/20.00



#### RED CONT...

# CANYON ROAD MERLOT

CALIFORNIA, USA 5.40/6.50/8.00/22.00

#### TRIVENTO TRIBU MALBEC

MENDOZA, ARGENTINA 25.00

#### SOLAR VIEJO RIOJA RESERVA

ARABA, SPAIN 25.00

# CASTILLERO DI DIABLO MERLOT

CHILE 25.00

## MADAM SASS PINOT NOIR

CENTRAL VALLEY, CHILE 26.00

# ROSÉ

#### CANYON ROAD WHITE ZINFANDEL

CALIFORNIA, USA 3.40/4.50/6.00/18.00

# FAIRWAY ROSÉ

WESTERN CAPE, SOUTH AFRICA 4.40/5.50/7.00/20.00



# CHIO PROSECCO, D.O.C

PROSECCO, ITALY 6.50/25.00

# MADAM SASS ROSE PROSECCO

PROSECCO, ITALY 35.00

# **MOET & CHANDON**

CHAMPAGNE, FRANCE 65.00

# LAURENT-PERRRIER ROSÉ

CHAMPAGNE, FRANCE 75.00

# WE RECOMMEND

CABERNET AND RED MEAT PINOT NOIR AND EARTHY FLAVOURS PINOT GRIGIO AND SEAFOOD SAUVIGNON BLANC AND TART FLAVOURS ROSÉ AND CHEESY DISHES SPARKLING AND SALTY FLAVOURS

# LONG ISLAND ICED TEA

Smirnoff Vodka, Gordons Gin, Bacardi White Rum & Triple Sec, & Tequila shaken with lemon juice and gomme. Topped with Pepsi.

## MOJITO

Bacardi White Rum served over muddled limes, mint and gomme. Topped with soda.

# LOVE ON THE BAY

Smirnoff Vodka & Archers Peach Schnapps topped with cranberry & orange juice.

# OLD FASHIONED

Woodford Reserve Bourbon & Aromatic Bitters served on the rocks with orange peel.

#### MARGARITA

Tequila Oro & Triple Sec shaken with lime juice.

## PINA COLADA

Bacardi White Rum & Malibu shaken with pineapple juice & coconut cream.

#### COSMOPOLITAN

Smirnoff Vodka & Triple Sec shaken with cranberry juice.

#### ALL 8.00



# CLASSIC

Whitley Neill Gin & Vermouth shaken or stirred. 8.00

# **BLOOD ORANGE**

Smirnoff Vodka shaken with orange juice & blood orange syrup. **8.00** 

## **ESPRESSO**

Smirnoff Vodka & Kahlua shaken with espresso & vanilla.

8.00

# PASSIONFRUIT & VANILLA

JJ Whitley Vanilla Vodka & Passoa shaken with passionfruit. Served with a shot of Prosecco. 9.00

## POTION D'AMOR

Mozart White Chocolate Liqueur & Disaronno shaken with vanilla & cream.

#### 8.00

# PURPLE PASSION

Passoa & Chambord shaken with lime juice & passionfruit.

# 8.00

# LUCK OF THE IRISH

Smirnoff Vodka & Midori Melon shaken with pineapple juice. Topped with ginger ale.

# 8.00

## IT'S A MATCH

Smirnoff Vodka & Archers Peach Schnapps with lime & apple juice. Topped with cranberry juice. 8.00

# STRAWBERRY KISS

Smirnoff Vodka shaken with strawberry & pineapple juice. **8.00** 

# CUCUMBER COLLINS

Hendricks Gin & Triple Sec shaken with limes. Topped with soda.

## 8.00

#### 2 FOR 12.00 SUN-THURS\*

\*MUST BE THE SAME COCKTAIL

# ON WEDNESDAY'S WE WEAR PINK

Gordons Pink Gin shaken with strawberry & elderflower syrup and apple juice. Topped with soda. 8.00

# **BLACK & BLUE**

♦ Whitley Neill Blackberry Gin & Blue Curacao with lime juice. Topped with apple juice.

8.00

# THE IVEY ONE

Whitley Neill Gin shaken with hibiscus & lemon juice. Topped with soda.

8.00

CARLING 2.20/4.15 COORS 2.35/4.40 MADRI 2.95/5.50 STELLA ARTOIS 2.65/4.95 **STAROPRAMEN** 2.75/5.20 ASPALL 2.45/4.55BLUE MOON 2.95/5.50 **GUINNESS** 2.95/5.50 ATLANTIC 2.85/5.35 CORONA (330ML BOTTLE) 4.10 BUDWEISER (330ML BOTTLE) 4.10 **PERONI** (330ML BOTTLE) (GF AVAILABLE) 4.10 **DESPERADOS** (330ML BOTTLE) 4.10 **MAGNERS** (568ML BOTTLE) 5.20 BULMERS (500ML BOTTLE) 4.60 **REKORDERLIG** (500ML BOTTLE) 5.50

### **FURNACEMAN 5%**

GOLDEN ALE, COPPEROPOLIS, SWANSEA 4.95

#### HARD GRAFT 5%

STOUT, COPPEROPOLIS, SWANSEA 4.95

#### ENGINE HOUSE 5.5%

IPA, COPPEROPOLIS, SWANSEA 4.95

#### BOSS BLONDE 4.0%

BLONDE ALE, BOSS BREWING, SWANSEA 4.95

#### **BOSS BATTLE 4.3%**

CRAFT LAGER, BOSS BEWING, SWANSEA 4.95

#### MUMBLES GOLD 4.3%

GOLDEN ALE, MUMBLES BREWERY, SWANSEA 4.95

#### MUMBLES BITTER 4.1%

BITTER, MUMBLES BREWERY SWANSEA 4.95

#### CLWB TROPICA 5.5%

TROPICAL IPA, TINY REBEL, NEWPORT

#### **CWTCH 4.6%**

RED ALE, TINY REBEL, NEWPORT 3.95

#### CALI PALE 5%

JUICY PALE, TINY REBEL, NEWPORT 3.95

PLEASE ASK OUR TEAM FOR TODAYS BOUTIQUE BEERS

3.60/5.00 **GREY GOOSE VODKA** 4.85/6.50 **AU FLAVOURS** 4.85/6.50 GORDONS DRY GIN 3.60/5.00 **GORDONS FLAVOURS** 3.75/5.50 WHITLEY NEILL FLAVOURS 4.85/6.50 **BOMBAY SAPPHIRE** 3.75/5.50 **BOMBAY CITRON** 3.75/5.50 HENDRICKS 4.85/6.50 TANQUERAY 4.50/6.25 TANQUERAY SEVILLA 4.50/6.25 CYGNET 4.10/5.75 CYGNET PINC 4.10/5.75

SMIRNOFF VODKA

DASH 1.20 LONDON ESSENCE TONIC FLAVOURS 2.20 FEVER TREE TONIC/GINGER/LIGHT 2.50

BELLS 3.60/5.00 FAMOUS GROUSE 3.60/5.00 JAMESON 4.10/5.75 **GLENVIET** 4.10/5.75 JONNIE WALKER RED 4.50/6.25 OBAN 5.50/7.25 GLENFIDICH 5.00/6.75 HAIG CLUB 5.00/6.75 PENDERYN 5.25/6.95 JACK DANIELS 4.10/5.75 JACK DANIELS HONEY 4.25/5.95 BULLEIT BOURBON 4.50/6.25 WOODFORD RESERVE 4.50/6.25 MAKERS MARK 5.00/6.75

DASH 1.20 FEVER TREE GINGER 2.20

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BACARDI 3.60/5.00 HAVANA DARK RUM 4.10/5.75 CAPTAIN MORGAN 3.60/5.00 CAPTAIN MORGAN SPICED 3.75/5.15 **KRAKEN SPICED RUM** 4.25/5.95 DEAD MANS FINGERS SPICED 4.25/5.95 SAILOR JERRY 4.10/5.75 MOUNT GAY 4.50/6.25 MALIBU 3.60/5.00

**DASH** 1.20

FEVER TREE GINGER 2.50

ARCHERS 3.00/4.50 LIMONCELLO 3.00 APEROL SPRITZ 8.00 DISORONNO 3.60/5.00 PASSOA 3.60/5.00 BAILEYS 4.60 TIA MARIA 3.60/5.00 KALUHA 3.60/5.00 MOZART WHITE CHOCOLATE LIQUER 4.10/5.75 MIDORI 3.60/5.00 PORT 4.60 MARTINI EXTRA DRY 4.60 MARTELL 3.70/5.20 COURVOISIER 3.60/5.00 **DASH** 1.20

TEQUILA ORO TEQUILA BIANCO TEQUILA ROSE JAGERMEISTER SAMBUCA

3.00

BABY GUINNESS JAM DONUT CRANBERRY COOKIE SHAMROCK

3.50

JAGERBOMB SKITTLEBOMB

4.50

**PERONI 0%** 3.10 **CORONA 0%** 3.10 **REKORDERLIG 0%** 4.25 **GORDONS DRY GIN 0%** 2.60/4.00

PEPSI MAX/DIET PEPSI/R-WHITES LEMONADE

2.95

GRAND SODAS STRAWBERRY/BLOOD ORANGE/CUCUMBER/STRAWBERRY 3.25

FANTA/SPRITE/DIET COKE 2.30 COCA COLA 2.40

**J20 FLAVOURS** 

2.50

FENTIMANS

ROSE LEMONADE/CLOUDY LEMON/GINGER BEER/CURIOSITY COLA 2.70

> ORANGE/APPLE/CRANBERRY/ PINEAPPLE JUICE

> > 2.95



ESPRESSO 2.40 **DOUBLE ESPRESSO** 2.60 AMERICANO 2.80 CAPPUCINO 3.00 LATTE 2.95 FLAT WHITE 3.00 MOCHA 3.25 HOT CHOCOLATE 3.00 FLOATER COFFEE 3.25 ADD A LIQUER 3.00 BREAKFAST TEA 2.75 HERBAL TEA 2.95

# ADD

**BASKET OF PASTRIES** 4.95 WHY NOT JOIN US FOR OUR FAMOUS AFTERNOON TEA?

# SERVED FRIDAY-SUNDAY IN OUR RESTAURANT\*

**BESPOKE PACKAGES AVAILABLE FOR:** 

BABY SHOWERS BIRTHDAY CELEBRATIONS WEDDINGS CONFERENCES FUNERAL GATHERINGS

PLEASE CONTACT OUR RECEPTION TEAM FOR MORE INFORMATION

SUNDAY LUNCH SERVED EVERY SUNDAY

12-4PM

**\*BOOKING REQUIRED**