

NIBBLES

- MARINATED OLIVES **(VE, GF)** £3.95
HOUSE SPICED MIXED NUTS **(VE, GF)** £3.50
WOOD ROASTED RED PEPPER HUMMUS,
FLATBREADS **(V)** £3.95
CHICKEN WINGS **(GF)**
(garlic, piri piri, salt & pepper)
£6.50
HONEY GLAZED CHIPOLATAS £5.95
MIXED BREADS, OIL, BALSAMIC £4
SPICED WHITEBAIT,
MARIE ROSE SAUCE, LEMON £6.50
JALAPEÑO BITES **(V)** 5.50



**ASK US FOR A COMPREHENSIVE
LIST OF INGREDIENTS**
SHOULD YOU HAVE ANY ALLERGY
CONCERNS OR PARTICULAR
DIETARY REQUIREMENTS.



STARTERS

- *HOMEMADE SOUP OF THE DAY,
BREAD & BUTTER **(V)** £5.95
HOT SMOKED MACKEREL, BEETROOT,
SOUR CREAM **(GF)** £6.95
BLACK PUDDING SCOTCH EGG,
ENGLISH MUSTARD MAYONNAISE £7.50
*WELSH RAREBIT, SMOKED TOMATO RELISH
(V) £5.95
*CHICKEN LIVER PARFAIT, TOASTED
SOURDOUGH, BEER ONION CHUTNEY £6.75
*PORK & BEEF MEATBALLS,
TOMATO SAUCE £6.95
LAMB CUTLETS, ROSEMARY, MINT **(GF)** £9.50
CROES HOWELL PLATTER
BLACK PUDDING SCOTCH EGG,
WELSH RAREBIT, SPICED WHITEBAIT,
HONEY GLAZED CHIPOLATAS £20.00
VEGGIE PLATTER: MARINATED OLIVES,
RED PEPPER HUMMUS WITH FLATBREAD,
JALAPEÑO BITES, WELSH RAREBIT, FRIES 15.00



LIGHT BITES

AVAILABLE 12 - 5PM

- CHICKEN CAESAR SALAD; GEM LETTUCE, CROUTONS,
CRISPY BACON, ANCHOVIES AND PARMESAN £9.95
RUMP STEAK SANDWICH
CAMELISED ONIONS £9.95
HONEY ROAST HAM SANDWICH £6.95
CORONATION CHICKEN SANDWICH £6.95
MATURE CHEDDAR & PICKLE SANDWICH **(V)** £5.95

MAINS

- *BEER BATTERED HADDOCK, CHUNKY
CHIPS, MUSHY PEAS, TARTAR SAUCE,
LEMON £13.95
*BEER BATTERED HALLOUMI, CHUNKY
CHIPS, MUSHY PEAS, TARTAR SAUCE,
LEMON **(V)** £12
*STEAK AND GUINNESS PIE, SLOW COOKED
BEEF, ONION, RICH GUINNESS GRAVY,
MASHED POTATO, ROASTED ROOT
VEGETABLES £15
ROAST CHICKEN BREAST, CONFIT POTATO,
CORN ON THE COB, WILD MUSHROOM
SAUCE **(GF)** £15.95
*ROOT VEGETABLE CURRY, CHICKPEAS,
SPINACH, PILAF RICE, FLATBREAD,
MINT YOGHURT **(VE)** £13.50
(add chicken for £2)
*CAERPHILLY SAUSAGES: CAERPHILLY
CHEESE & SPRING ONION SAUSAGES,
BRAISED LEEKS, POMEROY MUSTARD SAUCE
(V) £13.50
ROAST SEABASS FILLETS, TOMATO BUTTER
BEAN & CHORIZO CASSOULET **(GF)** £17.95
*10oz GAMMON STEAK, FRIED DUCK EGG,
FRIES £14.95
*CROES HOWELL BURGER, BACON, CHEESE,
SALAD, BURGER RELISH, FRIES £14.50
*MUSHROOM & HALLOUMI BURGER, SWEET
CHILLI SAUCE, SALAD, FRIES **(V)** £13.50
ROAST CHUMP OF WELSH LAMB,
ROSEMARY CRUSHED POTATOES, CONFIT
TOMATO, RICH LAMB SAUCE **(GF)** £20.95

FROM THE GRILL

- 10oz FLAT IRON **(GF)** £16.50
10oz RUMP STEAK **(GF)** £19.50
10oz FILLET **(GF)** £29
(All served with mushroom, tomato & fries)

SAUCES £2.50

- RED WINE SAUCE **(GF)**
PEPPER SAUCE **(GF)**
GARLIC BUTTER **(GF)**
CAFE DU PARIS BUTTER **(GF)**
MARMITE BUTTER **(GF)**



SIDES £4

- ROSEMARY CRUSHED POTATOES **(GF)**
FRIES **(GF)**
CHUNKY CHIPS **(GF)**
MIXED VEGETABLES **(GF)**
GARLIC BREAD
GREEN SALAD **(GF)**



DESSERTS £5.50

- CHOCOLATE BROWNIE, VANILLA ICE
CREAM, HONEYCOMB **(GF)**
STICKY TOFFEE PUDDING,
VANILLA ICE CREAM
TRIFLE, MIXED BERRIES, SHERRY,
CUSTARD
CHEESECAKE
ICE CREAM **(GF)** choice of three scoops
VANILLA, CHOCOLATE, STRAWBERRY,
SALTED CARAMEL, MINT CHOC CHIP,
HONEYCOMB
SELECTION OF LOCAL CHEESES, BISCUITS,
CHUTNEY, CELERY £7.50

SUNDAY ROAST

TRADITIONAL SUNDAY ROAST
ALL THE TRIMMINGS WITH A BEER
OR GLASS OF HOUSE WINE
PLEASE ASK TO SEE OUR SUNDAY MENU

THE SUNDAY ROAST PLATTER
SELECTION OF ALL MEATS,
TRIMMINGS AND A BOTTLE OF
HOUSE WINE, SERVES 4 ~ £60

WHITES

PAIS DE POETAS SAUVIGNON BLANC

A delightful Sauvignon Blanc from Chile's Valle central. Zesty and refreshing with tropical fruit flavours of gooseberry, passion fruit and hints of mouth-watering fresh lime.

SML £3.20 MED £4.75 LG £6.40 B £19

INKOSI CHENIN BLANC

South African, off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean.

SML £3.50 MED £5.25 LG £7 B £21

BELLA MODELLA PINOT GRIGIO

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.

SML £3.60 MED £5.50 LG £7.40 B £22

AKURRA CHARDONNAY

The judicious blend of oaked Chardonnay adds palate weight and texture without overwhelming the fruit – classic Aussie Chardonnay!

SML £4 MED £6 LG £8 B £24

CAPE HEIGHTS VIOGNIER

A powerful palate packed with jasmine and white spice, this is tight, focused and rich Viognier with all the classic varietal flavours.

£24

FINCA MANZANOS RIOJA BLANCO

Bright yellow with hints of gold, stone fruit on the palate and a long mineral finish.

£26

TE PAPA SAUVIGNON BLANC

New Zealand, apple-green hue with pungent aromas of guava and melon interlaced with tomato leaf and ripe nettle greens. Shows all the hallmarks of

Marlborough and its benchmark varietal, Sauvignon Blanc.

£27

FAT BARREL SAUVIGNON BLANC

A light and refreshing palate teaser, packed with sunny, tropical passion fruit and pineapple, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish. SWA Commended.

£27.50

ALASIA GAVI DI GAVI

An enticing nose of white peach and pear with hints of fresh lime and gooseberry. Fresh and zesty citrus notes and ripe peachy characters are balanced by crisp acidity and mineral notes.

£39

CLOUDY BAY SAUVIGNON BLANC

This is one of New Zealand's most celebrated wines and a real benchmark for quality – well worth the price!

£72

REDS

PAIS DE POETAS MERLOT

An elegant, rich and fruity Merlot from Chile's Valle Central. Intense fruit flavours of cherry and plum intertwine with sumptuous aromas of coffee and chocolate.

SML £3.20 MED £4.75 LG £6.40 B £19

UMBALA SHIRAZ

South African, dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate. SWA Commended.

SML £3.50 MED £5.25 LG £7 B £21

DESPACITO MALBEC

Fresh aromas of plums and blackberries and a hint of spice. The palate is clean and smooth with enticing red and blackberry fruit, perfectly balanced and a good finish.

SML £3.60 MED £5.50 LG £7.40 B £22

NERO D' AVOLA COSTE SICILIANE

Italian, deep and intense ruby redcolour, it emanates a broad and complex aroma from ripe and red berries. Mouthfeel shows a defined structure, tannic nature and mellowness.

SML £3.85 MED £5.75 LG £7.70 B £23

MARQUES DEL ATRIO CRIANZA D.O.CA RIOJA

Spanish, dark red with violet tinges. High aromatic intensity, hints of red and black fruit blended with the oaky and vanilla notes coming from the barrel ageing, offering up firm, rounded tannins showing a good ripening.

£23

JAMMY MONKEY SHIRAZ

Harvested in the cool of night and fermented at a relatively low temperature, this delicious shiraz has retained plenty of big, bold fruit. A touch of subtle oak ageing provides backbone. Altogether smooth with plum character and a hint of currant spice.

£24

MESSERI NEGROAMARO / PRIMITIVO

Intense ruby red colour with purple highlights. The bouquet is complex and rich with hints of ripe fruits and spices.

£26

ARTE NOBLE PINOT NOIR

Rich red berry and strawberry fruit with some warming spice flavours which include cinnamon and cloves; beautiful balance, juicy and smoky with a lingering finish.

£26

FAT BARREL CABERNET SAUVIGNON SHIRAZ

South African, an enticing bouquet of cassis and blackberry, sweet spice and vanilla. Dense black fruit flavours of blackberry and blackcurrant, with cedar notes and great tannic structure. SWA Commended.

£27.50

BODEGAS MURIEL RIOJA CRIANZA

What you would look for from a Crianza – all that lovely vanilla, cedar and cigar box. Textbook stuff!

£31

THE CRUSHER CABERNET SAUVIGNON

A great-value example of Napa style cabernet. Lots of flavour here, with ripe, pronounced cassis, a sweetish, barbecued meat character and smoky spice.

£44

RUPERT AND ROTHSCHILD CLASSIQUE RED

A Bordeaux blend from South Africa. This cranberry, black cherry, hazelnut and chocolate-packed wine is super supple yet powerful.

£49

CLOUDY BAY PINOT NOIR

The cool-climate Marlborough is almost too generous to the demanding Pinot Noir grape. Here, the trailblazing winery has created this silk-smooth wine that's loaded with raspberry, strawberry and cola.

£77

ROSÉ

STORY ZINFANDEL BLUSH

A luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish. Hugely juicy!

SML £3.35 MED £5 LG £6.70 B £20

BELLA MODELLA PINOT GRIGIO ROSÉ

Rich red berry and strawberry fruit with some warming spice flavours which include cinnamon and cloves; beautiful balance, juicy and smoky with a lingering finish.

SML £3.35 MED £5 LG £6.70 B £20

UMBALA PINOTAGE ROSÉ

South African, easy drinking rose with abundant summer fruit flavours – perfect for any occasion. SWA Gold Award.

£21

FALSE BAY CINSAULT ROSÉ

Delicately spiced and deliciously fruity, dry rose from Cinsault and Mourvedre grapes. A very quaffable, fresh and fruity wine from the famous False Bay vineyards in South Africa.

£22



FIZZ

PROSECCO SERENELLO EXTRA DRY

Italian, with delicious aromas of apple and pear melt into a smooth and fresh wine on the palate. SWA Gold Award.

GLASS £7 B £32

SPUMANTE SERENELLO ROSÉ

Italian, easy-drinking, soft dark plum fruit from this plush Merlot.

GLASS £7 B £32

HALFPENNY GREEN SPARKLING BRUT

English sparkling wine made in the traditional or Champagne method, with elegant refined nutty flavours and a persistent length. From an award winning winery in Staffordshire.

GLASS £7 B £39

PERRIER JOUET BRUT

This consistent French blend leads to a deliciously floral, slightly honeyed fruit aroma.

£75

PERRIER JOUET ROSÉ

A delightful French rosé that shows hints of strawberry and red fruits on the nose and a rich long plate. Up to 15% red wine from Bouzy is added to the blend giving extra body and fruit and producing the attractive salmon pink colour.

£90

CUVEE ROSÉ LAURENT-PERRIER

French, this iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.

£90