

Snacks

Cockle Popcorn 7.95
crispy fried cockles, lemon salt, tartare sauce

Glamorgan 'Sausages' V 7.95
traditional cheese & leek breaded fingers

Padron Peppers VE NGCI 6.50
blistered peppers, smoked salt, lemon

Small Plates

Beef & Chianti Croquettes 9.95
confit garlic aioli

Korean Buttermilk Chicken Tenders 9.95
gochujang sauce, homemade kimchi

Fresh Tortilla Chips & Guacamole VE NGCI 6.50
seasoned tortilla chips, guacamole, lime

Fritto Misto 9.95
crispy battered prawns, squid rings, whitebait, lemon salt, confit garlic aioli

Loaded Hummus VE 6.50
toasted chickpeas, seven-seed mix, warm flatbread

Pork Belly Bites 8.95
BBCo. beer-b-cue glaze

Mains

Beer-Battered Hake & Chips 17.95
chunky chips, tartare sauce, lemon

Cawl & Rarebit NGCIO 14.95
slow-cooked lamb & vegetable soup, rarebit crouton

Crispy Breaded Chicken Schnitzel 16.50
laverbread butter, fennel & rocket salad, confit garlic aioli, seasoned fries

Slow-Cooked Beef & Ale Pie 17.95
truffled mash, roasted carrot, braised greens, BBCo. beer gravy

South Indian Pan-Roasted Monkfish 20.95
Bombay potatoes, homemade onion bhaji, South Indian sauce

Truffled Butternut & Sage Risotto VE 15.95
truffle roasted squash, crispy sage, rocket pesto

The Rarebit Double VO NGCIO 16.95
double beef patty, rarebit beer cheese sauce, onions, pickles, miso burger sauce, potato bun, seasoned fries

Roasted Squash, Fennel & Butterbean Bowl VE NGCI 11.95
maple dressing, seven-seed mix
*+ **steak*** 5.00
*+ **chicken** (fried or grilled)* 4.00

From the Grill

Dry-Aged Ribeye Steak NGCIO 24.95
laverbread butter, crispy BBCo. onion rings, charred chicory, triple-cooked chips

The Black Pig Tomahawk 24.95
laverbread butter, Stwnsh Rwdan (welsh veg mash), baked hispi cabbage, homemade apple & cider sauce, BBCo. gravy

Lamb Rump 20.95
buttery mash, charred leeks, mint & laverbread sauce

Sides

Seasoned Skin-On Fries V NGCI 4.75

Triple-Cooked Chips V NGCI 4.75

IPA-Battered Onion Rings VE 4.75

Welsh Bouji Fries V NGCI 5.95
truffle seasoning, Welsh cheese

Baked Charred Leeks V 4.25
cheese crust

Baked Hispi Cabbage V NGCI 4.25
laverbread butter

Dips V 3.00
Beer Gravy • Craft Beer Cheese Sauce • Garlic Confit Aioli

Puddings

Homemade Apple & Blackberry Crumble 6.50
baked apples in cider, blackberries, crumble topping, custard

Basque Cheesecake 6.50
winter berries

Popcorn & Pretzel Caramel Sundae 6.50
honeycomb and vanilla ice cream, popcorn, pretzel, caramel sauce

Sticky Toffee Pudding NGCI 6.50
custard

Marshfield Ice Cream 2.00 per scoop
honeycomb or vanilla

V Vegetarian VE Vegan VO Vegetarian optional NGCI Non-gluten containing NGCIO Non-gluten containing optional

Scan the QR code for allergen and nutritional info. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team.

ORDER & PAY AT TABLE