

Aperitif

Aperol Spritz	£5.50
Hendricks & Tonic	£6.00
Chambord Royale	£9.95
Bellini	£9.95
Greygoose Le Fizz	£9.50

Breads

Flavoured Bread Board	£4.25
French Bread	£2.00
Seeded Rolls <i>GF</i>	£2.00
Garlic Bread	£3.50
Garlic Bread with Cheese	£3.75

To Start

Chef's Soup of the Day <i>Served with Fresh Bread</i> £5.95	Classic Prawn & Crayfish Cocktail <i>Baby Gem Lettuce, Marie Rose Sauce & Cheese Straw</i> £8.25	Carlingford Oysters <i>Served with Shallot Vinegar, Tabasco Sauce & Lemon</i> 6 £11.95/ 12 £22.95
Chorizo & Mozzarella Bruschetta <i>With a Sun-blushed Tomato & Caper Dressing & Rocket Leaf</i> £8.25	Sea Salt & Dried Chilli Flake Calamari <i>Served with Sweet Chilli & Soya Sauce Dip</i> £7.95	Smoked Salmon <i>Served with Horseradish Cream, Pickled Walnuts & Beetroot Creme Fraiche</i> £8.95
Fire-Roasted Pepper & Anchovy Bruschetta <i>With Pesto, Parmesan & Rocket Leaf</i> £8.25	Mussels in a Thai Sauce <i>Served with Crusty Bread</i> £7.95	Chicken, Pork & Prune Terrine <i>Served with Fresh Bread & House Salad Garnish</i> £5.95
Char-Grilled Asparagus (V) <i>Goats Cheese & Sun-blushed Tomatoes</i> £8.95	Pan-Fried Scallops <i>Black Pudding, Puy Lentils & Red Wine Jus</i> 3 £11.95 / 6 £22.95	Chicken Satay <i>Served with a Cold Sweet Chilli Noodle Salad</i> £9.95

Main Course

Wild Prawn Linguine <i>With a Curried Beurre Blanc</i> £21.95	Rack of Welsh Lamb <i>Served with Mashed Potatoes, Fine Beans & Rosemary Redwine Jus</i> £22.95
Pan-Fried Fillet of Seabass <i>With a Blood Orange, Caper, Olive & Red Onion Salad</i> £21.95	Pan-Fried Corn-Fed Chicken <i>Served with Tarragon Polenta Cake, Purple Sprouting Broccoli & Creamed Vanilla Jus</i> £15.95
Pan-Fried Fillet of Stonebass <i>With Laverbread Mash, Buttered Leeks & Watercress Veloute</i> £16.95	Blue Cheese Burger <i>8oz Beef Burger, Stuffed with Blue Cheese, served with Tomato & Red Onion, French Fries & House Salad Garnish</i> £16.95
Beer Battered Fish & Chips <i>Served with Pea Puree & Homemade Tartar Sauce</i> £15.95	Butternut Squash Tortellini (V) <i>Served with Sage Beurre Blanc & Rocket Leaf</i> £12.95

Steaks

Welsh Ribeye 10oz/ 283g <i>Best Cooked Medium to Enhance Richness of Flavour & Tenderness</i> £21.95	Surf & Turf <i>Welsh Fillet 8oz/ 226g, served with Wild King Prawns in a Creamy Garlic Sauce</i> £32.95
Welsh Sirloin Steak 10oz/ 283g <i>Cut from the hip near the cows rear end, the Sirloin is tender & well marbled.</i> £21.95	Pier64 Steak Topper <i>10oz Welsh Ribeye Steak, Topped with Chorizo, Melted Cheese & Chilli & BBQ Sauce</i> £23.95
Welsh Fillet 8oz/ 226g <i>The Most Lean & Tender of All the Steaks</i> £27.95	Welsh Chateaubriand 21oz/ 600g <i>Cut From the Thick End of The Tenderloin, Similar in Flavour & Tenderness to The Fillet Steak, Perfect to Share</i> £60.00
T-Bone 16oz/ 453g <i>Sirloin Steak and Fillet Steak, Either Side of The Bone</i> £26.95	Cote de Boeuf 24oz/ 680g <i>Rib Steak on the Bone, to Share</i> £55.00

Toppings

2 Fried Eggs £2.00	Caramelised Onions £2.00
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Sauces

Peppercorn, Bernaise, Red Wine Jus, Blue Cheese, Sweet Chilli & BBQ Sauce	All £3.00
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Side Dishes

Dauphinoise Potatoes £3.50	Green Beans with Shallots & Parmesan £4.00	Rocket & Parmesan Salad £3.00
Sweet Potatoes & Chorizo £3.50	Orange Glazed Chantenay Carrots £3.50	Mixed Leaf Salad with Sun-Blushed Tomatoes & Red Onion £4.50
French Fries £3.00	Savoy Cabbage with Pancetta £3.50	Blue Cheese & Pecan Salad £4.50
Chunky Chips £4.00	Creamy Garlic Mushrooms £3.50	
Truffle Chunky Chips £5.50	Beer Battered Onion Rings £4.00	