



## **STARTERS**

CHEESE AND BACON POTATO SKINS © £7.00

Bite-sized potato skins with cheese and smoky bacon pieces with a choice of dip 346kcal

SOUTHERN FRIED CHICKEN STRIPS £7.00

Boneless chicken fillets with a spicy southern fried coating with a choice of dip 459kcal

MOROCCAN CAULIFLOWER BITES **(V)** £7.00

Cauliflower florets in a Moroccan-style spiced quinoa breadcrumb with a choice of dip 376kcal

ONION RINGS (V) £7.00

Freshly cooked whole onion rings in a crisp batter with a choice of dip 465kcal

GARLIC ROMANA FLATBREAD WITH MOZZARELLA **V** £6.50

Our traditional focaccia flatbread with a garlic butter topping and grated mozzarella 586kcal

**CHEESE NACHOS** 

Crisp mexican tortillas covered in melted cheese with a spoonful of a dip of your choice 827kcal

**BBQ CHICKEN WINGS** 

£7.00

£7.00

£7.00

£7.00

Freshly cooked BBQ chicken wings with a choice of dip 308kcal

JALAPEÑO POPPERS **(V)** 

Breaded green jalapeño peppers filled with cream cheese with a choice of dip

288kcal

HALLOUMI FRIES **(V)** 

Panko-coated halloumi fries with a choice of dip 470kcal

**GARLIC ROMANA FLATBREAD** £6.00

Our traditional focaccia flatbread with a garlic butter topping

439kcal

£7.00

**VEGAN CHEESE NACHOS** 

Crisp mexican tortillas covered in melted vegan cheese with a spoonful of a dip of your choice 763kcal

## **MAINS**

#### **CURRIES**

**CHICKEN TIKKA** 

£14.00

Tender chicken breast pieces in a classic creamy tikka sauce, served with long grain rice and teardrop naan bread

**KERALAN CAULIFLOWER & RED PEPPER VEGAN CURRY**  £14.00

Cooked cauliflower and sliced red pepper in a Keralan-style coconut curry sauce, served with long grain rice and teardrop naan bread 987kcal

#### **CLASSICS**

1061kcal

**CHICKEN PASTA** 

A fillet of chicken served on papardelle pasta in a robust tomato and basil sauce with grated grana padano cheese and served with our garlic Romana flatbread 1338kcal

Served with your choice of potatoes and seasonal

vegetables. Add peppercorn sauce (+50kcal) for £2.50

£14.00

**RUMP STEAK** £18.00 Welsh rump steak, cooked to your liking, with mushrooms.

324kcal

CHICKEN AND BACON MELT A fillet of chicken breast topped with bacon

and melted cheese, served with your choice of potatoes and seasonal vegetables 810kcal

SIRLOIN STEAK

£20.00

£12.50

Welsh sirloin steak, cooked to your liking, with mushrooms. Served with your choice of potatoes and seasonal vegetables. Add peppercorn sauce (+50kcal) for £2.50 497kcal

**BEEF LASAGNE** 

£14.00

Made with beef and bolognese and a cheesy béchamel sauce, served with your choice of potatoes and seasonal vegetables 516kcal

**VEGAN LASAGNE** (he)

£12.00

A vegetable lasagne made with vegan pasta and creamy sauce with a crumb topping and served with your choice of potatoes and seasonal vegetables 421kcal

**BATTERED ATLANTIC FISH & CHIPS** 

£16.00

A cod fillet in a bubbly batter with tartare sauce served with chips, mushy peas and a lemon wedge 865kcal

MAC 'N' CHEESE

A real favourite. Finest pasta in a rich mature

cheese sauce, sprinkled with grana padano cheese and served with our garlic Romana flatbread 1050kcal

**VEGAN SHEPHERD'S PIE** (he)

£12.00

£13.00

Vegan shepherd's pie with bubble & squeak cakes served with your choice of potatoes and seasonal vegetables 404kcal

**FISH PIE** 

£14.00

Salmon, smoked haddock, Alaskan pollock and prawns in a leek sauce, topped with mashed potato and breadcrumbs served with your choice of potatoes and seasonal vegetables 468kcal

Turn overleaf for more of our delicious mains...



# MAINS continued...

#### **BURGERS**

Served with chips and salad garnish

**WELSH BURGER** £11.00

A Welsh beef patty served in a lightly toasted, floured bap with Welsh cheese, tomato, lettuce and red onion 971kcal

PENNANT CHICKEN BURGER £11.00

A chicken breast served in a lightly toasted, floured bap with Welsh cheese, tomato and lettuce 802kcal

**WELSH BACON BURGER** £12.25

A Welsh beef patty with bacon served in a lightly toasted, floured bap with Welsh cheese, tomato, lettuce and red onion 1184kca1

**PLANT-BASED BURGER** (9e) £12.00

A plant-based burger served in a lightly toasted, vegan bap with vegan cheese, tomato, lettuce and red onion 639kcal

#### **FAJITAS**

**CHICKEN FILLET** £15.00

A chicken breast served on a bed of cajun-spiced vegetables presented on a sizzling skillet - served with soft, warm tortillas, lettuce, guacamole, sour cream and tomato salsa 1060kcal

**WELSH RUMP STEAK** 

£15.00

£13.00

£10.00

Welsh rump steak served on a bed of caiunspiced vegetables presented on a sizzling skillet - served with soft, warm tortillas, lettuce, guacamole, sour cream and tomato salsa 1013kcal

PORTOBELLO MUSHROOM

Sliced portobello mushrooms served on a bed of cajun-spiced vegetables presented on a sizzling skillet - served with soft, warm tortillas, lettuce, guacamole, sour cream and tomato salsa 746kcal

#### **SALADS**

Served with your choice of Anglesey sea salt crisps, spicy potato wedges or chips

#### **PENNANT SALAD**

Fresh crisp lettuce, tomatoes, bacon and cucumber served with your choice of dressing.

Add either Welsh Rump Steak (142kcal), Chicken Fillet (330kcal) or Tuna (133kcal) for £5 571kcal

### CAESAR SALAD (V)

£10.00

Fresh crisp Romaine lettuce, anchovies and grated grana padano cheese with garlic ciabatta croutons and Caesar dressing.

Add either Chicken Fillet (330kcal) or Tuna (133kcal) for £5 626kcal

#### **SIDES** All sides come with your choice of dip

CHIPS 317kcal £4.00 Freshly fried chips

SPICY JACKET WEDGES 345kcal £4.00 Freshly fried spicy jacket wedges

JALAPEÑO POPPERS 272kcal £7.00

Breaded green jalapeño peppers filled with cream cheese

MOROCCAN CAULIFLOWER

£7.00 BITES 376kcal

Cauliflower florets in a Moroccanstyle spiced quinoa breadcrumb

PANKO-COATED HALLOUMI £7.00 FRIES 470kcal

Crispy panko-coated halloumi strips

BATTERED ONION RINGS 450kcal £7.00

Freshly cooked battered onion rings

#### **DIPS, DRESSINGS AND SAUCES**

BROWN SAUCE 60kcal (ve) (V)

TOMATO SAUCE 75kcal (ve) (V) (GF) GUACAMOLE 89kcal (ve) (V) (GF)

CAESAR DRESSING 196kcal (V)

BURGER SAUCE 129kcal (V) (F)

VEGAN BACON JAM 136kcal (9) (V) (GF)

MAYONNAISE 144kcal (V) (F)

GARLIC MAYONNAISE 98kcal (V) (F)

VEGAN MAYONNAISE 303kcal (9) (V) (6F)

SOUR CREAM 124kcal (V) (F) SALSA 25kcal (ve) (V) (GF)

SWEET CHILLI 46kcal (ve) (V) (GF)

TANGY BBQ 88kcal (9) (V) (GF)

## **DESSERTS**

CRÈME BRÛLÉE £6.00

Classic crème brûlée with caramelised sugar served with seasonal fruit 445kcal

LEMON AND BLUEBERRY TART £8.00

Crisp, sweet pastry with a tangy lemon custard swirled with a fruity blueberry filling and topped with a light sugar brûlée finish. Served with cream and seasonal fruit 454kcal

CHOCOLATE TRUFFLE CAKE (9) GF

£8.00 Chocolate biscuit base with a rich chocolate truffle mousse

dispersed with cubes of chocolate brownie and topped with sprinkles of chocolate crumb. Served with vegan cream and seasonal fruit. Swap for dairy cream (+45kcal)

450kcal

APPLE CRUMBLE (%)

£7.00

A generous portion of apple fruit filling topped with crunchy crumble and baked until golden brown. Served with vegan cream. Swap for dairy cream (+45kcal) or custard (+2kcal)

420kcal

#### HOT PUDDING SELECTION £4.50

Choose from Chocolate Sponge Pudding (+413kcal), Strawberry Jam Sponge Pudding (+408kcal) or Syrup Sponge Pudding (+456kcal). Served with custard (+ 98kcal) or cream (+141kcal)

WELSH ICE CREAM SELECTION £3.50

Choose any three scoops of ice cream from Chocolate (+198kcal), Strawberry (+193kcal) or Vanilla (+193kcal). Served with a wafer and either chocolate (+78kcal) or salted caramel (+71kcal) sauce



For more information about the presence of allergens in all our dishes and menus, please ask a member of our team before ordering, even if you have dined with us before, as our food ingredients and specifications can change

Fish and poultry products may contain bones and/or shell. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also a risk of allergen cross-contamination through shared cooking equipment, e.g. fryers. Therefore, we cannot guarantee that any food item is completely free from allergens. As we use other foods containing gluten in our kitchens, we cannot declare or guarantee that any of our dishes are gluten-free. Our menu descriptions do not list all ingredients; please advise the team of any dietary requirements when ordering. Our team cannot offer specific advice or recommendations beyond our published allergen communications

All items are subject to availability and all prices are in GBP and include VAT at the prevailing rate.

