

Aperitif

Aperol Spritz	£5.50
Hendricks & Tonic	£6.00
Chambord Royal	£9.95
Bellini	£9.95
Greygoose le Fizz	£9.50

Breads

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

To Start

Sea Salt & Dried Chilli Flake Calamari
Served with Sweet Chilli & Soya Sauce Dip
£7.95

Classic Prawn & Crayfish Cocktail
Baby Gem Lettuce, Marie Rose Sauce & Cheese Straw
£8.25

Smoked Salmon & Beetroot Gravadlax
With a Dill & Black Pepper Crust, Dill Creme Fraiche & Garlic Crostini
£8.95

Moules Mariniere
Served with Crusty Bread
£7.95

Pan-Fried Scallops
Served with Pancetta Lardons & Pea Puree

3 £11.95 / 6 £22.95
Chef's Soup of the Day (V)
Served with Fresh Bread
£5.95

Creamy Garlic Mushrooms (V)
Served on Toasted Ciabatta
£6.95

Asparagus (V)
Served with Beetroot, Halloumi & Watercress Salad
£8.95

Baked Camembert to Share (V)
Served with Cranberry Sauce & Toasted Sourdough Bread
£11.95

Chorizo & Mozzarella Bruschetta
With a Sun-blushed Tomato & Caper Dressing & Rocket Leaf
£8.25

Rabbit Terrine
Served with Apricot Chutney & Toasted Ciabatta
£5.95

Chicken Satay
Served with Pickled Cucumber, Chilli & Radish Salad
£9.95

Confit Duck Leg
Served with Spring Onion & Hoisin Noodle Salad
£12.95

Main Course

Seafood Linguine
King Prawns, Clams & Mussels with a Spicy Tomato Beurre Blanc
£23.95

Pan-Fried Fillet of Hake
Served with Sautéed Potatoes, Samphire, Chorizo & Red Wine Jus
£19.95

Pan-Fried Fillet of Stonebass
With Laverbread Mash, Buttered Leeks & Watercress Veloute
£16.95

Beer Battered Fish & Chips
Served with Pea Puree & Homemade Tartar Sauce
£15.95

Creamy Wild Mushroom, Spinach & Garlic Tagliatelle (V)
With Wild Rocket Leaf
£13.95

Rack of Welsh Lamb
Served with Garlic Mashed potatoes, Ratatouille & Red Wine Jus
£22.95

Pan-Fried Chicken Breast
Served with Wild Mushroom & Tarragon Risotto
£15.95

Blue Cheese Burger
8oz Beef Burger, Stuffed with Blue Cheese, served with Tomato & Red Onion, French Fries & House Salad Garnish
£16.95

Mediterranean Ragu (Vegan)
Served with Eggless Pasta
£12.95

Steaks

Welsh Ribeye 10oz/ 283g
Best Cooked Medium to Enhance Richness of Flavour & Tenderness
£21.95

Welsh Sirloin Steak 10oz/ 283g
Cut from the hip near the cows rear end, the Sirloin is tender & well marbled.
£21.95

Welsh Fillet 8oz/ 226g
The Most Lean & Tender of All the Steaks
£27.95

Pier64 Steak Topper
10oz Welsh Ribeye Steak, Topped with Chorizo, Melted Cheese & Chilli & BBQ Sauce
£23.95

T-Bone 16oz/ 453g
Sirloin Steak and Fillet Steak, Either Side of The Bone
£28.95

Welsh Chateaubriand 21oz/ 600g To Share
Cut From the Thick End of The Tenderloin, Similar in Flavour & Tenderness to The Fillet Steak,
£60.00

Toppings

2 Fried Eggs
£2.00

Caramelised Onions
£2.00

Crumbled Stilton
£3.00

Creamy Garlic Prawns
£4.50

Sauces

Peppercorn, Bernaise, Red Wine Jus, Creamy Wholegrain Mustard, Garlic & Herb, Sweet Chilli & BBQ Sauce All £3.00

Side Dishes

Dauphinoise Potatoes
£3.50

Sweet Potatoes & Chorizo
£3.50

French Fries
£3.00

Chunky Chips
£4.00

Cheesy Truffle Chunky Chips
£5.50

Rocket & Parmesan Salad
£3.00

Mixed Leaf Salad with Sun-Blushed Tomatoes & Red Onion
£4.50

Beer Battered Onion Rings
£4.00

Creamy Spinach
£4.00

Green Beans with Shallots & Parmesan
£4.00

Braised Red Cabbage
£3.50

Creamy Garlic Mushrooms
£3.50

Grilled Mac & Cheese
£4.00