



The Sunday Menu

Starters Ddechrau	Mini Fat Boar sticky sausages, garlic aioli 7¼ Hand cut halloumi fries; tomato spicy salsa, yoghurt drizzle, chilli & coriander (*) 7 Bang bang chicken bites, cool yogurt drizzle (*) 7¼ Vegetable spring rolls, sweet chilli dip 7¼ Prawn cocktail, marie rose sauce, buttered henllan bread (*) 7 Hummus, flatbread, olives, balsamic glaze (*) 6½ Sweet potato falafel balls, tomato salsa (vg) 7 chicken liver parfait, Henllan bloomer, onion relish 6 ½ Duck bon bons, hoisin mayo 7 Fat Boar sharing platter; vegetable spring rolls, sweet chilli sauce, sticky sausages, garlic mayo, bang bang chicken, yoghurt drizzle, garlic ciabatta, chicken liver parfait, falafel, dirty fries (*) 26		
Mains Prif Gyrsiau	Pan fried salmon, Asian noodles, stir fried vegetables, Chinese cabbage, vegetable spring roll, chillies & coriander (*) 17 Posh kebab; Chinese chicken, toasted naan bread, skinny fries, dressed leaves, sweet chili, chives (*) 14 katsu curry, salt and pepper breaded chicken, white rice, pad thai, crispy seaweed. Spring roll 16 Spinach & ricotta cannelloni, garlic bread wedges, balsamic glaze 14 Vegan Penang curry, fragrant rice, flatbread (vg) 14 Hunters' bacon chop, BBQ sauce, melted cheese, skinny fries, dressed leaves (*) 16 Pan fried seabass, balsamic glaze, Mediterranean vegetable risotto (*) 16 Caesar salad, garlic chicken kiev, kos lettuce, croutons, crispy onion bits, parmesan, Caesar dressing, poached egg 12 Minted lamb kofta, fetta cheese house salad, vegan flatbread 14 Beer battered haddock; minted mushy peas, hand cut chips, tartare sauce, lemon (*) 16		
Sunday roasts Dydd Sul	Roast topside beef, rich pan gravy (*) 15 Roast turkey, rich pan gravy (*) 15 Half roast chicken, rich pan gravy (*) 15 Roast gammon, rich pan gravy (*) 14 roast pork loin 14 Three meat roast; turkey, gammon, beef, rich pan gravy (*) 18 Vegetarian wellington, vegetarian gravy 13 Roasts are served with a Yorkshire pudding, maple glazed carrot & parsnip, roasted potatoes, braised red cabbage, sage & onion stuffing		
Grill Gril	House Burger; 2x 6oz steak burger patty, nacho cheese, onion chutney, smoked streaky bacon, tomato, baby gem lettuce, pickled red onion, gherkins, toasted bun, skinny fries, relish (*) 16 Chicken Burger; salt & pepper breadcrumb coated chicken breast, nacho cheese, grated cheddar, smoked streaky bacon, tomato, shredded lettuce, relish, skinny fries (*) 16 Aubergine & falafel burger, cheddar, onion chutney, gem lettuce, tomato, red onion, salsa, guacamole, fries (+) 16 upgrade your fries: Dirty fries 3 Salt & Pepper fries 2½		
Sides Ochrau	Garlic ciabatta, balsamic & oil (*) 4½ Garlic & cheese ciabatta, balsamic & oil (*) 5	Dirty fries; crispy onion bits, beer cheese sauce, Jalapenos, fresh chillies, coriander (*) 5 Skinny fries (vg, gf) 4 Hand cut chips (vg, gf) 5 Salt & pepper fries (*) 5	Beer cheese sauce (gf) 3½ Blue Cheese sauce (gf) 3½ Peppercorn sauce (gf) 3½ Diane sauce (gf) 3 ½

If you have any dietary requirements, then please ask a member of staff for more information

*(gf) denotes a dish is gluten free | * denotes it can be prepared gluten free |(vg) denotes a dish is vegan| (+) denotes the dish can be prepared vegan*

Desserts	Toasted Belgian waffle; vanilla ice cream, butterscotch sauce, mixed berry compote 6½
Pwdinau	Double chocolate brownie; chocolate sauce, vanilla ice cream, mixed berry compote (*, +) 7
	Selection of Welsh ice cream & sorbet (*) 5½
	Chocolate torte, strawberry ice cream, mixed berry compote 6
	Caramel swirl cheesecake, vanilla ice cream, mixed berry compote 6½
	Black forest gateau roulade, mixed berry compote, vanilla ice cream 6

