



M E N U

B O A R D S T O S H A R E

Fromages Fondant baked Camembert, honey and walnuts, goat's cheese, onion bhaji, olives, grilled pepper salsa* v	20.50	Charcuterie Trealy Farm pastrami, lamb and lemon merguez salami, spicy smoked paprika chorizo, marinated olives, sun blush tomatoes, hand stretched ciabatta	21.50
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S A L A D / S U P E R F O O D

Chicken Caesar Salad baby gem, anchovies, parmesan, croutons*	15.25	Quinoa curly kale, blueberries, Edam, frozen grapes, sunflower seeds, yogurt* v	12.50
St Bride's Salad pork belly, black pudding, poached egg, honey and mustard dressing	15.75	Bulgur Wheat Salad red onion, cucumber, nuts, spinach, peppers, lemon dressing v	12.50

S A N D W I C H E S

Served with mixed leaves, coleslaw and crisps. White, brown, granary and gluten free breads available.

Smoked Salmon lemon crème fraiche, cucumber	9.00	Home Cooked Ham and grain mustard	8.00
Roast Welsh Beef and Horseradish	8.25	Goats Cheese Curd with honey, walnut and Granny Smith v	8.75

D E S S E R T S

Baked Cheesecake blueberry compote	7.00	Classic Crème Brûlée shortbread biscuit, lemon curd*	7.50
Fruit Platter seasonal fruit	8.25		

Please let us know if you have any food allergies and/or intolerances – we will be happy to provide you with any relevant information.

*These dishes can be adapted to suit gluten free diets – please inform us of your requirements prior to ordering.