

Young Persons Menu £10

Panko Chicken, Mash or Chips & Vegetables

Fresh Breaded Cod Fillet, Mash or Chips & Vegetables

Leek & Smoked Cheese Sausage, Mash or Chips & vegetables (v)

Terms & Conditions

Minimum Order £50

Prices are inclusive of Delivery.

Orders are delivered 'Oven Ready' with easy Warm up instructions.

Please allow 24hours or more to process and cater for your order.

Once an order is placed we can text/ring you with delivery details & our payment details

Allergen Key

G/F = Gluten Free

V = Vegetarian

Please Let us know of Any Dietary Requirements you may have, so that we can accommodate as best we can.

A LA GARTE TAKEAWAY MENU

OPEN 12-3 - 5-8

07975 553654

The Boxes/Starters £7

- Welsh Lamb Bon Bons,
 Carrot Puree, Mixed
 Leaf
- Smoked Salmon,
 Pickled Cucumber,
 Caper, Mixed Leaf Salad
 (g/f)
- Apple Braised Pork Belly, Carrot Puree, Mixed Leaf (g/f)
- Glamorgan Sausages, Tomato Chutney, Mixed Leaf (v)

Main Course

- Slow Braised Beef Brisket, Dauphinoise Potato, Seasonal Greens, Honey Carrots, Red Wine Jus (g/f) £18
- Pembrokeshire Cider Braised Pork Belly, Layered Garlic Potato, Glazed Carrots, Savoy Cabbage (g/f) £18
- Poached Chicken Breast, Basil Mash Potato,
 Seasonal Greens, Glazed Carrots, Sage Cream
 (g/f) £17
- Atlantic Cod Fillet, Herb Mash Potato, Seasonal Greens, Caper Butter (g/f) £20
- Leek & Smoked Cheese Risotto, Truffle Honey, Mixed Vegetables (v) (g/f) £13
- Sun-Blushed Tomato, Spinach & Feta Lasagne, Seasonal Vegetables (v) £13

Desserts £7

- Sticky Toffee Pudding, Caramel Sauce
- Lime & Ginger Cheesecake, Raspberry Coulis
- Pistachio Cake, Mulled Cherries (g/f)
- Dark Chocolate Brownie, Chantilly Cream, Raspberry Coulis (g/f)