

Fixed Price Menu Offer

Two Course £20 Three Course Menu £24

000

Available Monday to Thursday 12pm to 2:30pm & 5pm to 7pm Choose from the menu items marked with a *

Sandwiches Available 12-5pm

White or Malted Bloomer with House Salad

Welsh Beef Topside Horseradish & Rocket	9.5 0
Smoked Salmon	
Chive Cream Cheese & Cucumber	9.5
	0
Sweet Beetroot	
Pear & Pickled Red Cabbage (VG)	9.5
	0
Glazed Welsh Pale Ale Rarebit	
Caramelised Onion Relish (V)	9.5
	0

Snacks Available 12-9pm

Mixed Olives (VG & GF)	4
Homemade Breads Salted Butter (V & VGO)	4
Hand Rolled Pork & Apple Sausage Roll Brown Sauce	5
Millionaire Potato Gratin Cubes Truffle Shavings & Welsh Cheddar (v)	5

Starters Available 12-9pm

Soup of The Day Sour Dough Bread (GFO) (VG)	7*
Monkfish Scampi Lemon Butter Sauce	9.50
Compressed Ham Hock & Parsley Terrine Apricot Jam & Toast (GFO)	8 *
Y- Fenni Cheese & Leek Arancini Braised Tomato, Welsh Cheddar (V)	9
Tempura Cauliflower Crispy Leeks, Marmite Butter (VG)	8 *
Brecon Venison Scotch Egg Smoked Bacon Chilli Jam	9
Bloody Mary Seafood Cocktail Homemade Bread & Butter (GFO)	10.50

Caramelized Parsnip & Kale Salad Toasted Hazelnut, Pomegranate & Apple (VG)

8 / 15

Please let us know if you have any allergies or require information or require information on any ingredients in our dishes. A discretionary optional service charge of 10% will be added to your bill, all proceeds go to the team.





Pub Available 12-9pm

FUD Available 12–9pm	
Braised Hispi Cabbage Butternut Squash & Sage Hash, Gravy (VG) 15 *	
Local Ale Battered Haddock Pea Compote, Chargrilled Lemon, Hand Cut Chips 16.50	
Hunters Chicken Streaky Bacon, Leek & Caerphilly Gratin, Smoked BBQ Sauce 16.50	
Welsh Beef & Ale Pie Mash, Mushy Peas, Crispy Onions, Three Day Gravy Reduction	16.50
Bears Own Recipe Sausage Swirl Whipped Potato, Caramelised Onion Jus Coed -Y-Mwstwr Honey & Clove Roasted Ham Tynycaia Eggs, Hand Cut Chips (GFO)	16.50 * 15
Welsh Chuck Beef Burger Baby Gem, Beef Tomato, Burger Relish Mayo (GFO) Add Rarebit 3 / Bacon 2	15 *
Mains Available 12–2.30 & 5-9pm	
Catch Of The Day Please Ask For Todays Catch	19 *
Beetroot Gnocchi Roasted Beetroot Cashew Cream (VG)	17
Welsh 28 Day Dry Age 6oz Fillet Dauphinoise Potato, Shallot & Red Wine Jus	35
Welsh 28 Day Dry Aged 8oz Ribeye Hand Cut Chips Steak Garnish (GF) Add Pepper Sauce / Garlic Cream Reduction 3	26
Sides	
Mixed Side Salad	4
Rarebit Mac & Cheese	4
Coed -Y-Mwstwr Honey Roast Root Vegetables	4
Hand Cut Chips	
Braised Red Cabbage & Cinnamon	4
Garlic Buttered Kale	4
	4

$Puddings \ {\it Available} \ 12-9 pm$

Honey & Black Mountain Brandy Cheesecake Biscoff Crumb, Salted Caramel Cream

8

Sticky Toffee & Caramelised Date Pudding Butterscotch Sauce (v)

7

Vanilla Steamed Sponge Pudding Coconut & Strawberry Jam (v)

7

Cinnamon Poached Old Rectory Williams Pear (vG & GF)

7 *

Bear Mess Meringue, Fruits of the Forest, Vanilla Cream (v & GF)

8 *

Apple & Blackberry Crumble Fresh Custard (v)

+1.50

Please let us know if you have any allergies or require information or require information on any ingredients in our dishes. A discretionary optional service charge of 10% will be added to your bill, all proceeds go to the team.

Add Welsh Dairy Ice Cream, Fresh Custard or Welsh Double Cream



Little Bear Cubs

Starters

Garlic	Bread	

4

Tomato Soup (vg)

4

Mains Welsh Sausage 6 Battered MSC Cod Goujons 6 Chicken Nuggets 6 Plant Based Burger (vg) 6 Above All served with a choice of hand cut chips, mashed potato, baked peas or peas 6 Glazed Three Cheese Macaroni Roasted Tomato Pasta (vg) 6 6

Desserts

Sticky Toffee & Caramelised Date Pudding, Butterscotch

4.50

Belgian Waffle, Vanilla Ice Cream

5.50

Two Scoops Of Ice Cream Choice Of Vanilla, Strawberry Or Chocolate

3.75

\mathbf{T}	•	1	1
1)	11	ท	ノC
J	rı	n.	KS

Cordial & Water	1.50
Fruit Shoot	2
Appletizer	3.50

Please let us know if you have any allergies or require information or require information on any ingredients in our dishes. A discretionary optional service charge of 10% will be added to your bill, all proceeds go to the team.





Please let us know if you have any allergies or require information or require information on any ingredients in our dishes. A discretionary optional service charge of 10% will be added to your bill, all proceeds go to the team.

