



“Bottomless Brunch”

**Two Courses- £30.5 including free-flowing Prosecco
for 90 mins (from time of seating)**

Welsh Rarebit on Proper Toast

grilled smoked streaky bacon, poached hen’s egg

Tempeh & Chickpea Shakshuka

roasted plum tomato , smoked paprika & chilli sauce, grilled flat bread

Crushed Avocado & Chilli on Rye Toast

poached hen’s eggs

Smoked Haddock & Spring Onion Fish Cake

poached hen’s egg, hollandaise sauce, baby spinach

Char grilled Cefn Mawr Farm Minute Steak,

fried hen’s egg, fine green beans & chilli

Sticky Chilli Chicken Breast

American slaw, potato & spring onion salad

Full Welsh Brekkie

locally cured bacon, locally made pork sausages, fried hen’s egg,
confit field mushroom , plum tomato, cockle & laverbread cake

Full Vegan Brekkie

smoked seitan, baked avocado, bubble ‘n’ squeak,
confit field mushroom, plum tomato, homemade baked beans

Cefn Mawr Farm Beef Burger

toasted brioche, smoked chilli jam

Plant Based Burger

toasted focaccia, spicy gooseberry & coriander chutney

Roast Sirloin of Cefn Mawr Beef

all the trimmings

Sides

Duck Egg - 1

Welsh Rarebit - 1

Caerphilly Cheese - 1

Confit Field Mushroom

& Cream Cheese filled Plum Tomato - 3

Crushed Avocado & Chilli - 3

Skinny Chips - 3

Thick Cut Chips - 4

Sweet Potato Chips - 4

Halloumi Fries, Sweet Chilli Dipping Sauce - 5

Guilty Pleasures

Stack of Buttermilk Pancakes

blueberries & strawberries, Wye Valley honey, locally made vanilla ice cream

Grey’s Black Forrest Knickerbocker Glory

layers of black cherry jelly, chocolate sponge, dark chocolate panna cotta,
locally made cherry chocolate ice cream

Locally Made Eton Mess Ice Cream

vanilla wafers

Warm Sticky Toffee Pudding

locally made sea salted caramel ice cream

A 10% discretionary service charge will be added to all bills.

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.