



Menu

STARTERS & SMALL PLATES

- HOMEMADE SOUP OF THE DAY** £6.50
Crusty Bread Roll and Butter
- SALT AND PEPPER SQUID** £7.95
Citrus Mayonnaise
- SMOKED SALMON, HAKE AND WELSH LEEK FISHCAKE** £8.25
Tartar Sauce
- CHICKEN LIVER PATE** £7.95
Bread Crisps and House Chutney
- CAULIFLOWER AND SMOKED VEGAN CHEDDAR CROQUETTES**.....£7.50
served with Piccalilli
- MAPLE GLAZED BOURBON SAUSAGES**..... £7.50
Diced caramelised apple
- ORANGE, AVOCADO, BABY GEM & RADISH SALAD** £7.25
- PEA & CHORIZO FRITTERS** £7.50
Chipotle Mayonnaise

THE ABOVE ARE INDIVIDUALLY PRICED OR ENJOY 3 FOR £18.00

- BAKED CAMEMBERT (SHARING FOR 2)** £14.95
with Garlic Ciabatta

BURGERS

- HOMEMADE STEAK BURGER IN A BRIOCHE BUN** £15.95
Fries, Cheese, Lettuce, Slaw, Burger Relish and Gherkin
- BUTTERMILK CHICKEN BURGER IN A BRIOCHE BUN** £15.50
Fries, Aioli, Lettuce, Tomato and Slaw
- MEXICAN CHICKEN BURGER IN A BRIOCHE BUN** £15.95
Guacamole, Smoked Bacon, Fries and House Salad
- BLACK BEAN BURGER IN A BRIOCHE BUN** £14.50
Fries, Grilled Red Pepper, Vegan Cheddar Cheese, Slaw

PASTA DISHES

- SUN DRIED TOMATO, GARLIC, CHILLI AND BASIL LINGUINI** £12.95
Garlic Ciabatta
- SPINACH AND RICOTTA CANNELLONI** £13.95
Creamy Tomato and Basil Sauce
- SMOKED SALMON RAVIOLI** £15.95
Sage Butter Sauce
- SLOW COOKED BEEF LASAGNE** £14.50
Garlic Ciabatta & House Salad

SIDES

- FRIES** £3.50
- CHUNKY CHIPS**..... £3.50
- HOUSE SALAD** £3.50
- TENDER STEM BROCCOLI BRUSHED WITH GARLIC BUTTER & CHILLI**..... £3.95
- SLAW** £2.95
- SAUCES - PEPPERCORN- BLUE CHEESE- RED WINE JUS**£2.95
- ONION RINGS**£3.50

NIBBLES

- MIXED OLIVES** £4.25
- BREAD STICKS WITH BALSAMIC & OILS, SOUR CREAM & HUMMOUS** £4.25
- GARLIC & HERB FLATBREAD** £4.50
- GARLIC & HERB FLATBREAD WITH CHEESE**.....£4.95
- GRILLED HALLOUMI WITH SWEET CHILLI SAUCE** £5.25
- STICKY WELSH CHIPOLATAS WITH A HONEY SESAME GLAZE**.....£5.50

MAIN COURSES

- HOMEMADE STEAK & ALE PIE** £16.95
Creamy Mashed Potato, Greens and a Rich Gravy
- PAN FRIED CHICKEN BREAST** £15.95
Fondant Potato, Green Beans, White Wine & Tarragon Sauce
- WREXHAM LAGER BATTERED FISH & CHIIPS** £15.95
Mushy Peas, Lemon & Tartar Sauce
- CHICKEN TIKKA MASALA WITH PILAU RICE** £14.95
Mango Chutney and Poppadom
- MOROCCAN VEGETABLE STEW** £12.95
Saffron Basmati Rice

FROM THE GRILL

- 8oz RIBEYE STEAK** £24.50
Chunky Chips, Grilled Tomato, Mushroom and Watercress
- 10oz RUMP STEAK** £22.95
Chunky Chips, Grilled Tomato, Mushroom and Watercress
- 10oz BACON CHOP** £14.95
Chunky Chips and Fried Egg
- BEEF & LAMB KEBAB** £15.95
Served on skewer with Fries and Cacik
- GOCHUJANG BBQ CHICKEN WINGS** £14.95
Asian Salad
- MELANZZANE AL FORNO** £14.25
Baked Aubergine, Tomato Sauce, Mozzarella & Parmesan

DESSERTS

- BANOFFEE SUNDAE** £6.95
Banana, Vanilla Ice Cream, Cream & Toasted Pecan Nuts
- SELECTION OF WELSH CHEESES**..... £8.95
Artisan Crackers, Homemade Chutney, Apple, Celery. Grapes
- VANILLA FLAN** £7.50
Macerated Strawberries
- BELGIUM CHOCOLATE CAKE**.....£7.50
Raspberry Sorbet & Coffee Syrup
- RUM BABA** £6.95
Charred pineapple, Chantilly Cream & Raspberry Sorbet
- CHEF'S SELECTION OF ICE CREAMS & SORBETS**£5.95

Please speak to a member of our team should you have any special dietary requirements, allergies, or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.

Light Bites & Sandwiches

BLT (BACON, LETTUCE, TOMATO).....£6.50
on either Flat Bread or White or Brown Bread with Fries

CLUB SANDWICH.....£7.25
on Toasted White or Brown Bread with Fries

BRIE, BACON, CRANBERRY & ROCKET.....£8.20
on Flat Bread served with Fries

MOZZARELLA,, TOMATO & BASIL.....£7.50
on Flat Bread served with Fries

STEAK & BLUE CHEESE.....£8.95
on Flat Bread served with Fries

STEAK CIABATTA.....£8.95
served with Onion Marmalade,
Blue Cheese & Fries

TUNA MAYONNAISE & CUCUMBER.....£7.25
on either white or brown Bread

EGG MAYONNAISE & WATERCRESS.....£7.25
on either white or brown Bread

CHEESE SAVOURY & HOMEMADE CHUTNEY...£7.25
on either white or brown Bread

BEEF & HORSERADISH.....£7.25
on either white or brown Bread

HAM & WHOLEGRAIN MUSTARD.....£7.25
on either white or brown Bread

TURKEY & CRANBERRY.....£7.25
on either white or brown Bread

**ALL THE COLD SANDWICHES ARE SERVED WITH
HOUSE SALAD GARISH AND CRISPS**

The Wine List

WHITE WINES

- 1. BETWEEN THORNS CHARDONNAY..... BOTTLE-£18.95 250ML- £6.70 175ML - £4.75**
Southern Eastern Australia- tropical aromas followed by flavours of juice nectarine & peach
- 2. SOUTHERN RIVERS SAUVIGNON BLANC..... BOTTLE-£23.95 250ML- £8.10 175ML - £5.95**
New Zealand- fresh, grassy gooseberry flavours from the east coast region
- 3. LA CAMPAGNE VIOGNIER, PAYS D'OC..... BOTTLE-£23.95 250ML- £8.35 175ML - £6.10**
France - Dry with the classic characters of the Viognier Grape exhibiting Peaches, dried Apricots Aromas
- 4. CULLINAN VIEW CHENIN BLANC. WESTERN CAPE..... BOTTLE-£19.95 250ML- £7.10 175ML - £5.25**
South Africa - A fresh, fruity easy drinking Chenin Blanc with a lovely Lemony Acidity
- 5. DA LUCA PINOT GRIGIO, TERRA SICILIANE.....BOTTLE-£21.95 250ML- £7.75 175ML - £5.65**
Italy - Aromas of white flowers, pink Grapefruit & Cox Apples. The palate displays melon & Guava Flavours
- 6. CHABLIS, PAUL DELOUX.....BOTTLE - £32.00**
France - Floral, lively, Fresh and mouth watering with a crisp fruity palate

RED WINES

- 7. BETWEEN THORNS SHIRAZ.....BOTTLE-£18.95 250ML- £6.70 175ML - £4.75**
Southern Eastern Australia- cherry & raspberry complemented by hints of spice & vanilla
- 8. MERLOT, GRANFORT.....BOTTLE-£21.95 250ML- £7.25 175ML - £5.40**
France- a rich juice Southern French Wine, using this popular variety which originated from Bordeaux
- 9. MARQUES DE MORANO JOVEN 2018 RIOJA.....BOTTLE-£22.95 250ML- £8.10 175ML - £5.65**
Spain - mazuelo adds ripe cherry chunkiness to the smooth raspberries & cream style tempranillo
- 10. RARE VINEYARDS MALBEC.....BOTTLE-£22.95 250ML- £7.95 175ML - £5.50**
Southern France- soft and spicy partner for beef & chicken dishes with spicy, tangy or fruity sauces
- 11. AMODO PINOT NIOR.....BOTTLE-£21.95 250ML- £7.45 175ML - £5.65**
Italy - delicate and elegant with notes of blackberries & red fruit, a delicious accompaniment to roast meats, grilled vegetables and cheese
- 13. VALPOLICELLA CLASSICO, SUPERIORE RIPASSO LE POIANA BOLLA.....BOTTLE..... £32.95**
Italy- the traditional ripasso techniques of fermentation on famous amarone skins, flavours of dates

ROSE WINES

- 14. WHITE ZINFANDEL.....BOTTLE-£18.50 250ML- £7.10 175ML - £4.85**
USA- rich & spicy with classic cherry aromas & a full bodies palate with ripe easy tannins
- 15. MARCHESI PINOT GRIGIO ROSATA..... BOTTLE-£23.95 250ML- £8.10 175ML - £5.95**
Italy - dry and subtly flavoured raspberry and apple-scented rose from the North East of Italy

SPARKLING WINES & CHAMPAGNE WINES

- 16. DA LUCA PROSECCO.....BOTTLE 750ML - £27.00 200ML BOTTLE £8.35**
Italy- pear & peach fruit on a lively yet soft & generous palate
- 17. DA LUCA ROSATO SPUMANTE.....BOTTLE £29.50**
Italy - fresh & vibrant raspberry & strawberry scented fizz made from a blend of melon & raboso
- 18. LOUIS DORNIER ET FILS BRUT..... BOTTLE £45.00**
France - a light fresh vigorously youthful champagne with a fine, elegant slightly lemony nose
- 19. MOET & CHANDON BRUT IMPERIAL.....BOTTLE £60.00**
France - a well know blend of older reserves with young wines to ensure a consistency of flowery aromas
- 20. VEUVE CLICQUOT YELLOW LABEL BRUT.....BOTTLE £65.00**
France -a full yet dry brut & has a creamy, rich style with biscuit like flavours
- 21. LAURENT-PERRIER CUVÉE ROSE BRUT.....BOTTLE £85.00**
France - rich, elegant & complex, with fresh citrus & redberry character with a soft creamy texture