

Lunch Menu

To Begin

Artisan Bread Loaf (V,G,D) £3.95
With Netherend Farm butter

Starters

Salt and Chilli Squid (M,E,SD) £6.95
Tartare sauce and lemon

Ham Hock Terrine (G,E,D,N,S,SD,Mu,C) £6.95
Balsamic lentils, toasted brioche, Calon Lân red mustard, hazelnut and orange dressing

Pembrokeshire Potato and Leek Soup (F,D,E) £7.50
Flaked smoked haddock, charred corn, curry oil, quail egg

Wye Valley Asparagus, Tomato, Courgette and Samphire Salad (V,G,D,SD) £8.50
Y Cwt Caws feta cheese, toasted focaccia, lemon and mint dressing

Caesar Salad

Gem lettuce in a classic Caesar dressing with anchovies, Gran Levante and croutons Classic (D,E,G,F,Mu,S) £10.95
Chicken Breast (E,G,F,D,Mu,S) £11.95

Sauces

Wild Mushroom and Truffle Sauce (SD,D) £3.50
Cognac and Peppercorn Sauce (D,SD) £3.50
Béarnaise (SD,D,E) £3.50

Sides

Seasonal Vegetables (V,D) £3.95
New Potatoes with Herb Gremolata (V) £3.95
Buttery Mashed Potato (V,D) £3.95
Chunky Chips (V) £3.95

Main Courses

Tiny Rebel Beer Battered Fish and Chips (F,G,E,SD) £14.95
Tartare sauce, crushed peas and Halen Môn salted chunky chips

The Twenty Ten Clubhouse Burger (D,E,G) £14.95
On a sourdough bun, topped with bacon, mayonnaise, lettuce, tomato and mature Cheddar, served with chunky chips

Raglan Pork Belly (G,D,E,S,SD,F,Mu) £17.50
Welsh rarebit mash, black pudding, Savoy cabbage, burnt apple purée, Taffy Apple Cider jus

Seared Salmon (F,D,G,SD) £20.50
Rosemary gnocchi, green beans, tomato and olives, soused shallots, courgette and basil purée

Braised Beef and Tenby Harbwr Ale Pie (G,S,D,E,SD,C) £16.95
Watercress and pickled shallot salad, served with fries

Wild Mushroom, Celeriac and Spinach Pie (V,G,D,SD,C) £16.95
Watercress and pickled shallot salad, served with fries

Risotto (V,D,C,S) £16.50
Butternut squash purée, peas, Edamame beans, kale and sage, cheese crackling, toasted seeds

8oz Welsh Sirloin Steak (SD) £29.95
Halen Môn salted chunky chips, tomato, mushroom and watercress

North Wales Reared Chicken Breast (SD) £16.50
Halen Môn salted chunky chips, tomato, mushroom and watercress

Desserts

Triple Chocolate Brownie (V,G,D,E,S) £7.25
Welsh clotted cream ice cream, honeycomb, Merlyn Welsh cream liqueur sauce

Orange, Thyme and Polenta Cake (V,SD,E,D,G) £7.25
Orange and ginger compote, orange ripple ice cream

Raspberry and Pistachio Opera (V,SD,E,D,S,N,G) £7.50
Chocolate mousse, burnt white chocolate, raspberries

Selection of Welsh Cheese (C,E,D,S,G,V) £11.95
Caerphilly cheddar, Perl Las, Perl Wen and Pant-Ys-Gawn goat's cheese, served with apple chutney, Welsh oatcakes, grapes and celery

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.