APRÈS CELTIC

FESTIVE BURGER

Celtic festive beef burger (G,SD) In a sourdough bun with sage and onion stuffing, roasted onion mayo, cranberry relish, and pigs in blankets.

Served with a side of coleslaw (Ve) (V,G,D,Sd)

(Vegan option available)

DIRTY FRIES

Skin on potato wedges (Ve) served with a choice of:

Apple cider and pomegranate molasses BBQ pulled pork (Sd)

Fajita style plant based oomph strips (Ve,S,Mu)

Nacho crumb (Ve), Sriracha sauce (Ve), sliced jalepenos (Ve)

BRATWURST HUT

Local pork hot dogs (G,Sd) served with a choice of:

Beer braised sauerkraut (V,G,Sd), Welsh tomato chutney (Ve),
smoked bacon crumb, crispy onions (Ve,G)

Served with a side of mac and cheese (V,G,D,Sd)

(Vegetarian option available)

WAFFLES

Two warm Belgian waffles served with a choice of:

Caramel sauce (V,D), rum and raisin white chocolate ganache (V,D,S,Sd) Chocolate and orange sauce (V,D,S,Sd), Biscoff crumb (Ve,G), Crushed meringue (V,D,E), popping candy (V,D), Whipped cream (V,D), chocolate shavings (V,D,S)

TICKET PRICE INCLUDES 3 FOOD TOKENS!

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 process used by our ingredient manufactures. Menu items marked will contain one or more of the following allergen (V) Vegetarian, (Ve) Vegan, (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