

KITCHEN & BAR

to nibble

▼ Artisan Bread Olive oil, balsamic vinegar (V,G,SD)	5.25
Stone Baked Sourdough Bread Topped with roasted garlic and mozzarella (V,G,D)	Half Loaf 7.00 Loaf 14.00
▼ Marinated Olives (V)	4.00

STARTERS & SALADS

Prosciutto 14.50 Grilled sourdough bread, rocket, Welsh butter, tomato chutney (SD,D,G)
Burrata 10.50 Tomatoes, fresh basil, olive oil, balsamic vinegar dressing (V , D)
Prawn Popcorn 9.50 Cabbage slaw, tangy tomato sauce (<i>Cr</i> , <i>D</i> , <i>SD</i>)
Spiced Chicken Wings 8.50 Chilli, lemon, garlic and herb yoghurt (D,SD)
Fried Calamari with Spanish Paprika 8.50 Parsley and lemon, Mojo Rojo mayonnaise (M,SD)
Baked Portobello Mushroom 8.50 Topped with roasted garlic, breadcrumbs and Gran Levante cheese (V,D,G)
${\Bbb V}$ Casa Salad 8.50 Baby spinach, Romaine lettuce, courgette and carrot ribbons, Italian dressing (V,SD,Mu)
Add King Prawns (Cr , S , SD) 5.50 \bigvee Add Half an Avocado (V) 2.50 Add Prosciutto 5.00 \bigvee Add One Poached Local Hen's Egg (V , E) 1.50
V Soup of the Day 6.25Fresh homemade soup with artisan bread (V,G)

stone-baked pizza

▼ Courgette, Mushroom, Artichoke & Truffle Oil
Piccante 16.00 Tomato, mozzarella, peperoni, peppers (G,D)

plant-based

V Spiced Mediterranean Vegetable Stew 18.50 Peppers, courgette, aubergine, carrots, tomatoes, onion, leeks and butter beans, with tapenade crostini (V,G)					
	Spinach & Ricotta Crespella Starter 9.00 Main 17.00 Classic filled baked pancake with roasted garlic and tomato cream sauce (V,G,D,E)				
	V Spaghetti Vedure Starter Gluten-free egg-free pasta ourgette, carrots, basil, ve	a, sundried to		17.00	
	V Vegan Burger On a ciabatta bun, topped		auce, lettuce, to		

MAINS

and vegan cheese, served with house fried and slaw (V,G,SD,S) $\,$

Welsh Lamb 26.5 Rosemary roasted lamb rump, broccolini, olive sauce, house fries (SD)	50
Roasted Cod Crushed new potatoes, sautéed artichoke, peppers, olive oil and lemon dressing (F)	50
Poached Sea Bream 22.5 Wilted baby spinach, sautéed new potatoes, cherry tomato ragout (F,SE	
Chicken Milanese British reared chicken breast in panko crumbs, spaghetti and chunky tomato sauce, rocket, Gran Levante cheese (G,D,E,SD)	00
Casa Smash Burger Twenty-one day aged beef burger on a ciabatta bun, topped with burger sauce, rocket, sundried tomatoes and Welsh cheddar cheese, served with house fries and slaw (G,D,SD)	50

grill

All served with grilled tomato, portobello mushroom and house fries

British Sirloin Steak 8oz	30.00	
Welsh Dry Aged Rump Steak 10oz	26.50	
British Reared Pesto Marinated Chicken Breast (D)18.50		
Add To Your Burger or Grill:		
King Prawns (Cr) 5.25 \mathbb{V} Half an Avocado (V) 2.50		
Cheddar Cheese (V,D) 2.00 One Fried Local Hen's Egg (V,I	E) 1.50	

sides

Mac & Cheese (V,D,G)4.50		Buttered Broccolini with
▼ Sweet Potato Fries (V) 4.50	with Rosemary (V)	Gran Levante Cheese (V,D) 4.50
▼ House Fries (V) 4.00	▼ Mixed Salad with Italian	▼ Chunky Tomato Sauce (V)3.50
v 110use 111es (<i>v</i>) 4.00	Dressing (V,SD,Mu) 4.00	Peppercorn Sauce (D) 3.50
V Honey Roasted Carrots (V)4.00	Creamy Mushroom Ragout (D)3.50	

desserts

Tiramisu Not just any tiramisu! Mascarpone cheese, coffee, biscuits and brandy (9.50 V,D,G)	Ice Cream and Sorbet A selection of Mario's ice cream and sorbets Choose from: Dairy free vanilla (V),
▼ Lemon Tart Berry compote, lemon sorbet (V,S)	8.50	chocolate (V,S,D) , orange ripple (V,D) , pistachio (V,N,D) , Strawberry sorbet (V) ,
Salted Caramel Chocolate Torte. Orange ripple ice cream (V,G,E,D,S)	7.50	lemon sorbet (V), coconut sorbet (V) 2 Scoops 4.95
Sticky Toffee Date Pudding Vanilla ice cream, toffee sauce (V,D,E,G)	7.00	3 Scoops

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 Vegan, (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.