

SUMMER TERRACE MENU

LIGHT BITES

Smoked BBQ Pulled Pork Loaded Fries (D) With Dragon mature cheddar cheese	£11.00
Mild Chilli Con Carne Loaded Fries (D) Crushed nachos, Snowdonia Red Devil cheese and sour cream	£11.00
Plant-Based Chilli Loaded Fries 🌿 (V,S) Applewood smoked plant-based cheese, guacamole, jalapenos	£11.00
Buffalo Chicken Wings Tossed in hot sauce	£10.50
Tomato Tatin 🌿 (V,SD) Balsamic glaze, cherry tomatoes, pesto dressing, rocket	£8.50
Mac 'n' Cheese Bites (V,W,S,D) With sweet chilli dip	£8.00

BURGERS, WRAPS & SANDWICHES

All served with skin-on fries

The Twenty Ten Clubhouse Burger (D,W,S) Chuck steak burger on a toasted sourdough bun, topped with burger sauce, lettuce, gherkin, tomato and Welsh cheddar cheese	£20.00
British Venison Burger (D,W,S) 8oz British venison burger on a toasted sourdough bun, topped with burger sauce, lettuce, red onion marmalade, tomato and Welsh cheddar cheese	£20.00
Southern Fried Chicken Wrap (W) Crispy lettuce, Southern spiced chicken fillet, cucumber and spiced mayonnaise	£11.50
Pork BBQ Wrap (W) Crispy lettuce, pulled pork, smoked BBQ sauce	£11.50
Fish Finger Sandwich (F,SD,W) Breaded cod on a sourdough bun, topped with lettuce, crushed peas, tartare sauce	£12.50
Ham and Cheese Panini (W,D) Slow cooked ham and Welsh cheddar cheese	£11.00

DESSERTS

Bramley Apple Pie (V,W,D) With vanilla ice cream	£8.00
Summer Berry Crumble (V,W,O,D) Clotted cream ice cream	£8.00
Treacle Tart 🌿 (V,W,SD) Dairy free chocolate ice cream	£7.50
Selection of Sorbets and Ice Cream Two scoops of your choice, served with fresh berries Choose from: Vanilla (V,D), Dairy Free Chocolate 🌿 (V), Dairy Free Strawberry 🌿 (V), Pistachio (V,D,PS), Raspberry Sorbet 🌿 (V), Mandarin Sorbet 🌿 (V), Coconut Sorbet 🌿 (V)	£6.50
The Farmer's Table Welsh Cheese Board (V,W,D,C) Dragon mature cheddar, Perl Las, Perl Wen and Pant-Ys-Gawn goat's cheese, served with Welsh mead, apple & honey chutney, Welsh crackers, grapes and celery	£15.00

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian



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