

TAPA'S SELECTION

Tapas Platter To Share
A Selection Of Spanish Style Tapas;
Choose 3 Dishes 10.00 (Two Persons)



Marinated Mixed Olives & Herbs (v) 2.95

Tortilla Espanola (v).....
Traditional Spanish Omelette 3.95

Patatas Bravas (v).....
Fried Potatoes In Garlic & Paprika 3.95

Albondigas Spicy.....
Homemade Meatballs Rich Spicy Tomato Sauce 3.95

Gamba's Mallorcan Style.....
King Prawns Cooked In Garlic & Lemon 4.95

Champinones Espanol (v).....
Mushrooms Cooked In Garlic Cream Sauce 3.50

Chorizo Frito Al Vino.....
Chorizo Roasted In Red Wine 3.55

Nachos (v).....
Crispy Tortilla Chips Piled With Cheese, Salsa, Jalapenos & Guacamole 3.45

Calamares.....
Battered Calamari Rings, Lemon 4.25

Ensalada Mixta (v).....
Fresh Mixed Salad Leaves Of The House 2.95

Boquerones Fritos.....
Breaded Whitebait 3.00

Tomato & Olive Salad (v) 3.00



For Guests with Special Dietary Requirements,
A Full List of Allergens Is Available On Request

STARTERS

Marinated Mixed Olives & Herbs (v) 2.95

Grilled Sardines 4.95

Mixed Salad & Lemon

Crispy Calamari4.95

Calamari, Lemon Mayonnaise & Salad

Cockle And Laver Bread Spring Rolls 5.50

Local Cockles & Laver Bread From Penclawdd, Bacon, And Sesame Dressing

Pant-Ys-Gawn Welsh Goats Cheese Tartlet, (v) 5.45

Sun Dried Tomato & Caramelised Red Onion

Caprese Salad (v) 4.95

Buffalo Mozzarella & Plum Tomato Salad, Basil Pesto

House Pate 4.95

Sticky Onions, Pear Chutney, Char-Grilled Brioche

Seafood Risotto 5.50

Garlic, Shrimp, Scallops, Calamari, Mussels

Grilled Halloumi 4.95

Buffalo Tomatoes & Pesto Sauce (v)

Jumbo Prawns & Ginger 5.95

Garlic, Chilli Tomato Sauce & Rocket Salad



I Cook With Wine Sometimes! I Even Add It To The Food- W.C Fields.

CHEF'S RECOMMENDATIONS

Grilled Hake..... 14.95

Octopus, Romesco Sauce

Salmon Fillet 14.50

Carrot Mash Potato, Fine Beans & Coconut Sauce

Garlic King Prawns 15.50

King Prawns Sautéed In Garlic, Fresh Parsley & Lemon

Slow Roasted "Gower" Lamb Shank 14.95

With Rosemary & Carmarthen Honey, Roasted Roots, Carrot Mash, Rosemary Jus

Belly of Pork 14.95

Sweet Potato Mash, Spinach, Garlic Madeira Sauce

Wild Mushroom Risotto (v)..... 11.95

Wild Mushrooms & Fresh Herbs Finished with Shaved Parmesan & Wild Rocket, Truffle Oil

Roasted Duck Breast 14.50

Sweet Potato Puree, Tender-Stem Broccoli, Plum Sauce

Chicken Parmigiana 13.95

A Popular Italian-American Dish, Breaded Chicken Breast Topped with Tomato Sauce & Mozzarella, Touch of Parmesan

Tomato and Red Onion Tart (v).....11.65

Aubergine Cavair, Rocket Salad & Pesto Dressing.



All Main Courses Accompanied with
Fresh Chunky Chips or Dauphinoise Potatoes



"Come Quickly, I'm Tasting The Stars!"
(Don Perignon-At The Moment He Discovered Champagne)

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SIGNATURE STEAKS

Delmonico Steak-10oz Rib-eye.....18.95

The Delmonico Steak is one of the most desirable and well-known steaks on the market. It originated between 1840 and 1850 as the house cut at Delmonico's Restaurant in lower Manhattan.

16 oz Tomahawk Steak.....21.95

Rosemary & Garlic Marinated, Bone-in Rib-eye Delicious !!

Giant Rump Steak Garni 16 oz.....16.95

Simply Grilled, Succulent & Tender Served Herb Butter

Grilled Grass-Fed Sirloin Steak 10 oz.....18.95

Henry VIII loved this cut so much he knighted it 'Sir Loin'. The Sirloin is cut from the strip loin and is well marbled creating one of the most tasty steaks. Lazy aged, simply grilled served with herb butter.

Rump Steak Garni 8oz.....14.95

Simply Grilled, Succulent & Tender Served Herb Butter

Char-Grilled Peppered Pork Steak.....14.95

Peppered, simply grilled seasoned lightly, served with peppercorn sauce

Choice of Sauces

Classic Peppercorn Sauce, Bearnaise Sauce or Stilton Butter

If You Would Like Your Steak Cooked In Garlic Just Ask !!

All Main Courses Accompanied with
Fresh Chunky Chips or Dauphinoise Potatoes





STEAK OFFER

Two Giant 16oz Rump Steaks, Salad Side, Grilled Tomato, Mushroom
Sticky Onions, Choice of Sauces Fresh Chips Cooked to Perfection !!

Just 30.00 (Two Persons)

Side Dishes 3.00

Battered Onion Rings  Hand Cut Chips 

Garlic Bread  Garlic Mushrooms 

 Side Salad 

Creamed Spinach  Mixed Vegetables

All Steaks are Flame Grilled to order. Our steaks are 21-day Aged.
All Steaks Served with Marinated Tomato, Mushrooms

Rare – Very Red, Cool Centre
Medium Rare – Red, Warm Centre
Medium – Warm, Pink Centre
Medium Well – Slightly Pink Centre
Well Done – Cooked through



Good Food Takes Time !!

Our Menus make use of fresh, Seasonal ingredients which are Sourced locally wherever possible.

Allergy Advice

All Dishes May Contain Nuts, Mushrooms, Bacon Or Other Ingredients Which Are Not Mentioned In The Descriptions
Above. If You Have Any Specific Requirements Please Speak To A Member Of The Team.

