



AUTUMN A LA CARTE MENU

TO START

Pan-Fried Sea bass (GF) - £8.95
Chorizo, lobster bisque, Herb Oil

Bettws Hall Game terrine - £8.95
Beetroot carpaccio, beetroot puree, apple & hazelnut puree

Baked Camembert - £9.95
Warm loaf & homemade fig chutney

Pumpkin & sage arancini (V) - £7.95
Nutmeg aioli, butternut puree, shaved parmesan, sage oil

MAIN COURSE

Pan-Seared Tuna steak - £21.95
Beetroot, celeriac dauphinoise, crispy kale & mustard jus

Lamb Rump - £24.95
Fondant potato, charred baby leek, tender stem broccoli, butternut squash puree & mint jus

Creedy Carva Duck breast - £22.95
Triple cooked pomme, beetroot puree, baby carrots, kale, pickled berries & port jus

Gnocchi (V) - £16.95 (Add chicken/sea bass - £4.95)
Roasted squash, mustard, kale, chilli, sage brown butter & walnut

PUB CLASSICS

Celtic Pride 8oz Welsh Rib Eye (GF/DF) - £35.95
Roasted tomatoes, king oyster mushroom, red wine shallot, peas, hand-cut chips.
**add peppercorn or blue cheese sauce - £3.95*

Spiral Cumberland Sausage and Mash - £17.95
Champ mash, peas & gravy

Beer-battered skin on Cod (GF) - £18.95
Hand-cut chips, mushy peas, tartar sauce

Bettws Hall crispy Game Burger - £19.95
Served in a sourdough bun, lettuce, tomato, chilli mayo, pickled cucumber, hand-cut chips & slaw

6oz Bull & Heifer Burger - £19.95
Served in a sourdough bun, lettuce, tomato, pickled red onions, bacon jam, cheese, homemade burger sauce, hand-cut chips & slaw

Whilst you wait

Bread with Balsamic & Olive Oil (V) - £5.95
Marinated Olives (GF/DF/V+) - £5

Sides

Onion Rings (GF/DF/V+) - £5
Hand-cut Chips (GF/DF/V+) Small - £3/Large - £5
Dressed Salad (GF/DF/V+) - £5
Seasonal Vegetables (GF/DF/V+) - £5
House 'Slaw (GF/DF/V) - £4



Allergens

Our kitchen is happy to cater to your dietary requirements. Please let our staff know.

V – Vegetarian | VO – Vegetarian Option | V+ – Vegan | GF – Gluten Free | DF – Dairy Free | CN – Contains Nuts