



prydau ysgafn / light bites

- bowl of olives, nuts, tortilla chips or Japanese crackers 1.95
- soup of the day, served with bread and Welsh butter 5.50
- ham hock terrine, pea shoots and cauliflower puree 6.45
- pickled silver mullet, watercress and potato salad 6.25
- Roasted mushroom and basil pâté with spelt toast 5.95

salad / salads

- Caesar salad 5.50
- ...add some sliced award winning Black Mountain smoked chicken 7.50
- salad of Black Mountain flame roasted salmon, with marinated cherry tomatoes and crisp croutons 6.95
- Boksborg blue cheese and pear with mixed leaf salad 6.95
- Peli Pabo goats cheese, red onion, cherry tomatoes and mixed leaf salad 6.95

platiau / platters

- charcuterie board of cured Welsh meat including pork kassler, herby ham and coppa with homemade pickles and chutney 7.50
- fish slate with a variety of smoked and cured fish, including trout, salmon and mackerel with homemade pickles and chutney 7.50
- cheese slate featuring the best of Welsh cheese with biscuits, grapes and homemade chutney 7.50

pitsa / pizza

all pizza bases are hand made with Bachelldre Organic stoneground unbleached flour

- classic cheese and tomato** 7.50
made with Colliers Welsh cheddar and rich tomato sauce
- smoked salmon** 9.00
Black Mountain oak smoked salmon, with Colliers Welsh cheddar and horseradish
- ham and tomato** 8.00
made with rich tomato sauce, and wafer thin Welsh ham
- spicy pepperoni** 8.50
made with Gornos of Caerphilly pepperoni, Colliers Welsh cheddar and rich tomato sauce
- goats cheese** 9.50
Goats cheese, red onion, pesto and Colliers Welsh cheddar

byrgyrs / burgers

all served on rosemary foccacia with handcut Puffin potato chips

- pork and mustard burger with apricot chutney** 8.95
- beef burger with red onion marmalade** 8.95
- Brecon venison burger with beetroot relish** 8.95

mussels & chips

1/2 kilo Swansea Bay mussels served "natural" or with Welsh double cream or Welsh cider, all with skinny chips 7.95

yn ychwanegol / sides

- bread with olive oil and balsamic vinegar 2.50
- skinny chips 2.50
- Welsh beer battered onion rings 2.50
- mixed leaf salad 2.50

pwdin / pudding

- warm sticky toffee pudding with a smoked sea salt and caramel sauce 5.50
- glazed lemon tart, Baravelli's Brecon gin and lemon marmalade and creme Chantilly 5.50
- chocolate and Da Mhile orange liqueur mousse 5.50
- selection of three ice creams 5.50

diodydd poeth / hot drinks

all our coffee is certified organic and Fairtrade

latte	2.20
cappuccino	2.10
americano	1.90
espresso	1.90
Abyss hot chocolate organic & Fairtrade	2.20

Prices inc VAT at 20%. Gratuities are at your discretion. Due to the presence of nuts in our kitchen we cannot guarantee the absence of nut traces in any of our dishes.

Produce is sourced locally where possible. We use Welsh butchers and rare breed meats. All our fish is sourced responsibly.