

Good Friday, Saturday 30th March and Easter Monday

To share

Split a plate and enjoy whilst you wait

Sundried tomatoes and Queen olives (ve, gf)	£7.95
Mezze sharer, with tabbouleh, olives, sundried tomatoes, and a selection of Mediterranean dips (vea)	£18.00
Baked camembert, drizzled with honey, topped with raspberries and served with toasted sourdough (gfa)	£18.00

To start

Begin your meal with something special

Brie bites on a bed of green salad, with chili jam and fresh lime	£9.50
Courgette, cumin and spelt fritters with courgetti ribbons, roquito peppers, toasted seeds and puttanesca sauce	£7.95
Fresh tomato and basil bruschetta	£7.45
Baked scallops thermidor with a torched panko breadcrumb, parmesan and samphire	£12.95
Freshly prepared pâté, served with toasted sourdough and onion chutney	£7.50

The main event

Discover our Chef's pick of dishes this week

Welsh lamb rump with a maple reduction, pea puree, dauphinoise potatoes, roasted leeks and vegetables (gf)	£23.45
Honey glazed pan seared duck with a caramelised onion and spinach potatoes and a berry jus	£24.50
Whole Sea Bream with sautéed new potatoes in a puttanesca sauce with fresh coriander and lime. 17.95	£17.95
Chicken supreme with cauliflower puree, shallot mash, Tenderstem broccoli and red wine jus	£16.95
Asparagus, sautéed leek and pea risotto topped with a parsnip crisp (ve)	£13.95

Old favourites

For when you fancy something familiar, enjoy our tried and tested classics

Local Welsh mussels in a black dragon and leek cream served with fries and crusty bread	£22.00
The Deck burger with smoked cheddar and streaky bacon, served on a pretzel bun with fries and onion rings	£16.95
Mountain burger with a vegan patty, toasted pretzel bun, vegan smoked cheese served with fries and onion rings	£16.25
Seafood linguini with king prawns, handpicked crab and Welsh mussels in an arrabiata sauce	£17.75
Braised aubergine and spiced cauliflower with a cannelloni bean concasse, crispy kale and spring onions (ve)	£15.95
Steak served with confit tomato, sautéed mushrooms and rustic fries	
Choose from 8oz Rump, 8oz Sirloin, 8oz Fillet or 10oz Ribeye	£25.00/£29.00.50/£32.50/£30.00

On the side

Treat yourself to a little something extra

Onion rings	£4.95
Halloumi fries	£4.95
House salad	£4.50
Seasonal vegetables	£3.95
Garlic bread	£4.95
Steak sauce, choose from green peppercorn, mushroom, or blue cheese	£3.00