

Whet Your Whistle

Negroni	10
hensol gin, campari, martini rosso	
White Port & Tonic	9.5
orange & mint	
Winter Spritz	10
sloe gin, soda, prosecco	



For the table

Rosemary & Garlic Olives (vg)	4.5
Basket of Bread w Salted Butter	3.5

Starters

Soup & Wedge of Bread (vg)	7	Provençale Fish Soup (gfo)	9
wedge of bread		rouille sauce, parmesan & crouton	
Korean Fried Cauliflower (vg)	9	Giant "Scallop"	10
toasted sesame & pickled red onion		bacon sand & champagne sauce	
Sharing Camembert (v)	12	Baked Garlic Mushroom Pot (vgo)	8.5
honey, cornichons, fig chutney & crusty bread		sourdough crostini	
King Prawns	10	Chicken & Chorizo Croquetas	9.5
thermidor sauce & pangritata		smoked paprika aioli	

Mains

Roasted Salmon (gfo)	20	Steak, Ale & Mushroom Pie	16
samphire, cockle & laverbread sauce		puff pastry	
Seabass Fillets (gfo)	20	Fishermans Pie	17
ratatouille & pesto oil		cheesy mash & green veg	
Beer Battered Cod (gfo)	17	GyG Burger	16
garden peas & lemon		cheddar, bacon, GyG sauce & seasoned fries	
Glamorgan Sausages (v)	16	8oz Fillet Steak (gfo)	34
cheddar & leek sausages with house chutney		field mushroom, vine tomato & garlic butter	
Spinach, Chickpea & Sweet Potato Curry (vg)	16	10oz Ribeye Steak (gfo)	30
half & half, poppadom & bhaji		field mushroom, vine tomato & garlic butter	
Beef Lasagne	16	(we recommend this is cooked at a minimum of medium)	
garlic bread & salad			
Hand Carved Ham	16		
double egg, chips & piccalilli			

All meals are served with Chips, New Potatoes or Mash unless stated

Chips	4	Seasonal Vegetables	3
Cheesy Chips	5	Side Salad	4
Seasoned Fries	4	Onion Rings	4.5
Garlic Bread	3.5	Creamy Peppercorn Sauce	4
Cheesy Garlic Bread	4.5	Stilton Sauce	4

(gfo) - Gluten free option available (v) - Vegetarian
(vg) - Vegan (vgo) - Vegan option available

A discretionary service charge of 10% will be added to tables of 8 or more

Please inform us if you have any allergies or intolerances.