

Festive Menu

Starters

KITCHEN MADE SOUP (v)

crusty bread, salted butter 8.5

HAM HOCK TERRINE

pickled beetroot & apple salad, piccalilli 11.5

SRIRACHA KING PRAWNS

pak choi, spring onions, crusty bread 12.5

CRISPY BELLY PORK

orange & miso glaze, chilli salsa 12.0

GRAVLAX

cured salmon, tonka bean mayo, cucumber ribbons & gel 12.5

BAKED CAMEMBERT (v)

fresh cranberries, walnuts, honey drizzle, bread 12.5

MUSHROOM VOL AU VENT (v)

shaved truffle and Parmesan, parsley 11.0

SMOKED HADDOCK FISHCAKE

warm tartare sauce, watercress, confit lemon 11.5

BUBBLE & SQUEAK (vg)

mulled wine gel, winter salad 10.0

Mains

ROAST BREAST OF PEMBROKE TURKEY

pigs in blankets, chestnut & sage stuffing, goose fat roast potatoes, seasonal vegetables, red wine gravy 18.0

CLASSIC FISH & CHIPS

beer battered haddock, chunky chips, pea purée, tartare sauce 17.0

ROASTED COD

saffron potatoes, charred fennel, samphire, dill & cockle cream 21.0

FESTIVE BURGER

turkey steak, sage & onion rub, bouncing berry cheese, stuffing, bacon, skinny fries, slaw 17.0

BUTTERBEAN CASSOULET (vg)

slow cooked butter & cannellini beans, rich tomato stew, cream cheese, crispy kale, garlic sourdough 17.0

STEAK BURGER

bacon, Cheddar cheese glaze, tomato, gherkin, house relish, skinny fries, slaw 17.0
vegetarian burger option available (v)

21 DAY AGED STEAKS

SIRLOIN 26.0

RIB EYE 29.0

FILLET 37.0

roasted balsamic tomatoes, mushroom, peppercorn sauce, chunky chips OR skinny fries

FISH PIE

smoked haddock, king prawns, cod, salmon, cheese sauce topped with potato rosti, lemon capers, fine beans 21.5

MOROCCAN PARSNIP AND WALNUT ROAST (vg)

rosemary and garlic potatoes, seasonal vegetables, vegan gravy 17.0

BEEF & ALE PIE

slow cooked beef, short crust pastry, whole grain mash, honey glazed carrots, hispi cabbage, gravy 17.0

FILLET OF SALMON & CHORIZO

baby potatoes, warm tomato & red onion, basil cream 22.0

DUCK BREAST

fondant potato, roasted beetroot, kale, celeriac purée, cherry & red wine jus 23.0

SEAFOOD LINGUINI

king prawn, crab, mussels, coriander & parsley pesto, lime chilli butter 19.5

PORK ROULADE

black pudding, mash, honey roast carrots, braised red cabbage, cider jus 20.0

WELSH LAMB RUMP

dauphinoise potatoes, tenderstem broccoli, lamb croquette, redcurrant jus 25.0

Sides

CRUSTY BREAD, BALSAMIC & OLIVE OIL 4.5

GARLIC & PARMESAN CIABATTA 4.5

TENDERSTEM BROCCOLI,
LEMON OIL 5.0

CHIPS 4.5

PARMESAN & TRUFFLE FRIES 5.5

BRUSSEL SPROUTS,
SMOKED BACON 5.0

PIGS IN BLANKETS 5.5

ROASTED NEW POTATOES,
PARMESAN, TRUFFLE OIL 4.5

GREEN BEANS & ALMONDS 5.0

Afters

CHEESE FROM THE AREA

fresh fruit, chutney, biscuits 10.0

CHRISTMAS PUDDING

brandy sauce, gingerbread ice cream, gingernut crumb 8.0

BAILEY'S CRÈME BRÛLÉE

shortbread 7.5

BLACKBERRY & APPLE CRUMBLE

creamy custard 7.5

BRIOCHE BREAD & BUTTER PUDDING

apricot glaze & creamy custard 7.5

CHOCOLATE & HAZELNUT TORTE

raspberry gel, clotted cream 7.5

Dishes containing fish may contain small bones.
(v) = made with vegetarian ingredients. (vg) = made with vegan ingredients.
All prices include VAT at the current rate. Licensing hours apply.
Please note this menu contains items that are available on selected times & days.
1832, Unit 1, Jennings Building, Porthcawl, CF36 3YR.

Sunday Lunch Menu

2 COURSES 25.0
3 COURSES 30.0
Sunday 12pm - 4pm

Starters

KITCHEN MADE SOUP (v)
crusty bread, salted butter

DEEP FRIED BRIE (v)
cranberry and orange compote,
garlic crostini

PRAWN & AVOCADO COCKTAIL
classic cocktail sauce, lemon,
wholemeal bread

HAM HOCK TERRINE
pickled beetroot & apple salad, piccalilli

DUCK LIVER PÂTÉ
toasted sourdough, blackberry compote

MUSHROOM VOL AU VENT (v)
shaved truffle and Parmesan, parsley

Mains

TRADITIONAL SUNDAY LUNCHES

ROAST BREAST OF PEMBROKE TURKEY
pigs in blankets, chestnut & sage stuffing

ROAST RIB OF BEEF
black pepper crust,
Yorkshire pudding

ROAST LOIN OF PORK
chestnut & sage stuffing,
crackling

All roast dishes are served with goose fat roast potatoes, seasonal vegetables and traditional gravy

CLASSIC FISH & CHIPS
beer battered haddock, chunky chips, pea
purée, tartare sauce

STEAK BURGER
bacon, Cheddar cheese glaze, tomato,
gherkin, house relish, skinny fries, slaw
vegetarian burger option available (v)

FESTIVE BURGER
turkey steak, sage & onion rub, bouncing
berry cheese, stuffing, bacon, skinny fries, slaw

MOROCCAN PARSNIP & WALNUT ROAST (vg)
rosemary and garlic potatoes, seasonal
vegetables, vegan gravy

Afters

CHRISTMAS PUDDING
brandy sauce, gingerbread ice
cream, gingernut crumb

CHEESE FROM THE AREA
fresh fruit, chutney, biscuits
£3 supplement charge

CHOCOLATE & HAZELNUT TORTE
raspberry gel, clotted cream

BRIOCHE BREAD & BUTTER PUDDING
apricot glaze & creamy custard

BAILEY'S CRÈME BRÛLÉE
shortbread

Children's Menu

Starters

KITCHEN MADE SOUP (v)
crusty bread, salted butter 5.0

GARLIC CIABATTA (v) 4.0

Mains

FISH GOUJONS
skinny fries, beans OR peas 9.0

BREADED CHICKEN GOUJONS
skinny fries, beans OR peas 9.0

TOMATO PASTA (v)
garlic ciabatta 8.0

CHEESE BURGER
brioche bun, Cheddar cheese,
skinny fries, beans OR peas 9.0

TURKEY ROAST DINNER
pig in blanket, stuffing, roast
potatoes, seasonal vegetables, gravy 11.0

TRADITIONAL SUNDAY LUNCH
choice of beef or pork, served
with seasonal vegetables, gravy 10.0
Available Sunday Only

Afters

BROWNIE SUNDAE
vanilla ice cream, chocolate sauce, mini mallows 5.0

FESTIVE CHOCOLATE LOG
chocolate sprinkles 5.0

VANILLA ICE CREAM
strawberry OR chocolate sauce 4.0