MENU

GRAZING & SALADS

BAKED BREAD
Herby garlic butter, olive oil, balsamic. 5 (Vg)**

MIXED OLIVES
Green and kalamata pitted olives. 4 (Vg)

THREE CHEESE FOCACCIA
Mozzarella, cheddar and pecorino. 6 (V)

GARLIC BUTTER FOCACCIA
Herby dipping garlic butter . 5 (Vg)**

CAESAR SALAD
Charred garlic croutons. 8/16

STARTERS

ROASTED TOMATO SOUP
With Welsh rarebit 8 (Vg)**

BUTCHERS SCOTCH EGG
Black pudding, pork and onion sausage, pickled scotch egg, raisin ketchup. 8

BAKED WILD MUSHROOMS
Wild mushrooms, garlic and mushroom veloute, pecorino crumb, sea salt croutons. 8/16 (Vg)**

WHISKY CURED SALMON
Our Kitchen Penderyn cured salmon, dill mayonnaise, ciabatta croutons, pickled beetroot, pea shoots 9/18

CALAMARI
Salt and pepper calamari, garlic sauce. 8/16

CHICKEN WINGS
Rum glaze, chilli, corriander, spring onion, toasted sesamee seeds with winter slaw. 8/16

SHARING BOARDS

GREAT FOR SHARING 2-3 PEOPLE

NACHO BOARD
Baked nachos loaded with jalapenos, cheddar, mozzarella, pecorino, kitchens guacamole, sour cream, kitchens tomato salsa. 12 (V)

CHARCUTERIE BOARD
Deli meats, buffalo mozzarella, bread, pitted olives, raisin ketchup, tomato chutney, olive oil. 18

BAKED ANGIDDY BOARD
Baked wheel of Angiddy cheese, served with bread, red onion marmalade. 16 (V)

STEAKS AND GRILLS

DRY AGED, GRASS FED, WYE VALLEY, NATIVE BREED BEEF.

All served with Chips, Onion rings, Grilled beef steak tomato, Caesar wedged salad
SAUCES 3GBP Peppercorn | Blue cheese | BBQ rum glaze
SURF AND TURF 5GBP Scampi | Calamari | Fried chicken | Scotch egg | Kofta
CHARRED VEGETABLES 5GBP Brocolli, chilli, soy, sesame seed (Vg) | Asparagus, salt, pepper & peccorino (Vg)**

10OZ SIRLOIN
Well marbled steak, with a firm texture. 30

7OZ FILLET
Very lean and tender steak. very little fat. incredible when paired with our sauces. 34

10OZ RIBEYE
Great flavour, pockets of fat baste the steak as it cooks, tender texture. 32

16OZ RUMP
large, tasty and lean cut. A little firmer texture than other cuts. 30

KITCHENS RIBS
Rum glaze. 26

HUNTERS CHICKEN
Marinated grilled chicken, bacon, cheddar, mozzarella, rum glaze. 18

12OZ GAMMON
Topped with two hens eggs. 22

LAMB KOFTA
Lamb koftas, cooked on our grill, cucumber and mint yoghurt, winter slaw, fries. 20

CHARGRILLED SAUSAGE
12oz pork and garlic sausage, cooked on our grill, chilli glaze, bacon, crispy onions, winter slaw, fries. 20

SIDES Plain fries (Vg) 5 | Cheese and bacon fries 7 | Chilli beef fries 7 | Jacket potato (Vg) 4 | Chips (Vg) 5
Green wedge salad (V) 5 | Onion rings (V) 6 | Panko mozzarella (V) 6 | Jalapeno poppers (V) 6 | Kitchen Slaw (V) 4
SAUCE POTS Garlic sauce (V) 1 House sauce (V) 1 Ugly hot chilli sauce (Vg) 1 Rum glaze (Vg) 1 Caesar sauce 1

STACKS

All our beef patties are prepared in our kitchen using cuts of Wye Valley ground beef. We cook all our burgers to 70c.
Every stack is served in a butter toasted demi-brioche soughdough bun, emmental cheese, American cheese, garlic sauce, shredded lettuce, beer pickled shallots, bucket of fries and house sauce on the side.

ADD AN EXTRA PATTY FOR 4GBP

THE CLASSIC
5oz beef burger, smokey bacon. 16

THE EL DIABLO
5oz beef burger, jalapenos, smokey bacon, breaded jalapeno popper, ugly hot sauce. 18

THE BACONATOR
5oz beef burger, candied bacon, bacon jam, diced smokey bacon, baconaise. 20

QUADZILLA
4 of our 5oz beef burgers, 8 rashers of smokey bacon, 4 double cheese, house sauce. 32

THE CAPTAIN
5oz beef burger, our slow and low pulled beef brisket, bbq rum glaze, smokey bacon. 18

THE CHEEZZEBURGER
5oz beef burger, smokey bacon, double cheese, 4 mozzarella sticks, bbq rum glaze. 20

CLUCKIN' CAESAR
Kitchens southern style fried chicken, smokey bacon, peccorino, caesar sauce 18

THE HELL-O-UMI
Kitchens southern style fried halloumi patty, onion rings, ugly hot sauce. 16 (V)

THE ARGY BHAJI
Cauliflower and shallot bhaji, mango chutney. 16 (Vg)**

CLASSICS

BEER BATTERED FISH
Chunky chips, beer batter, buttery pea puree, proper tartar sauce, lemon. 18

GIANT STEAK AND ALE PIE
Our legendary steak pie with mash potato, buttery peas puree, gravy.18

WHITBY WHOLETAIL SCAMPI
Chunky chips, buttery peas puree, proper tartar sauce, lemon. 16

SUNDAY LUNCH

ONE COURSE £17 | THREE COURSE £28 | EVERY SUNDAY 12pm - 2pm
Children under 12yrs ONE COURSE £8 (*excluding dishes)

CHICKEN SUPREME WITH SAGE & ONION STUFFING & PIG IN BLANKET, TOPSIDE OF BEEF GIANT YORKSHIRE, ROOT CRUMBLE* (Vg)**
All served with our vegetable boards of garlic and thyme roast potatoes, carrots and honey roasted parsnips, braised red cabbage, broccoli, asparagus, cauliflower cheese and a jug of gravy.

SIDES 8 Pigs in blankets and cranberry sauce 8 | 2 Giant Yorkshires 4 | Jug of gravy 1 | Cauliflower cheese 5 (V)

DESSERTS

STICKY TOFFEE PUDDING
Vanilla ice cream, butterscotch sauce, honeycomb. 8

CHOCOLATE PECAN BROWNIE
Hot chocolate sauce, caramel sauce, chocolate mud, vanilla ice cream. 8 (Vg)**

BISCOFF CHEESECAKE
All things biscoff, biscoff cheesecake, biscoff milkshake, biscoff sauce, biscoff crumb. 8

BANOFFE BREAD & BUTTER PUDDING
Banana caramel sauce, banana & oat granola, chantilly cream. 8

APPLE BERRY CRUMBLE
Apple, forest berries, oat crumb, custard. 8 (Vg)**

ETON-CREAM TEA-MESS
Layers of crumbled scones, strawberry sauce, strawberry jam, clotted cream, vanilla ice cream. 8

BROOKES DAIRY ICE CREAM
ONE SCOOP 2GBP or THREE SCOOPS 5GBP
Vanilla | Welsh Gold | Chocolate
or
GRAB A 0.5L TUB HOME TO ENJOY LATER 7GBP
Vanilla | Welsh Gold | Chocolate

CHEESE BOARD
ADD 50ml MEASURE OF ROC PORT 3GBP
One measure of Roc port per cheese board.
Biscuits, tomato chutney, grapes. 10

KIDS MENU

STARTERS

NACHOS
Cheddar, mozzarella, guacamole, sour cream, salsa. 4 (V)

MOZZARELLA STICKS
Tomato chutney. 4/8 (V)

MAINS

WHITBY WHOLETAIL SCAMPI
Proper tartar sauce. 8

CHEESEBURGER
Brioche bun, beef burger, emmental cheese, Amercian cheese and fries. 8

DESSERT

ICE CREAM SUNDAES
Either sticky toffee or chocolate oreo. 5

PLEASE ASK YOUR SERVER FOR ANY ALLERGEN ADVICE.
ALL WEIGHTS ARE APPROXIMATE UNCOOKED.
(Vg)** DISH THAT REQUIRES ALTERATION BY THE KITCHEN