G&Tapas menu,

menu

Starters

Breaded garlic mushrooms (V)

Garlic mayo

Deep fried brie (V)

Cranberry

Humous (VG)

Toasted pitta bread

Chicken liver pate

Toasted ciabatta

Maín course

Top side of beef

Yorkshire pudding

Chicken breast

Sage & onion stuffing

Leg of Welsh lamb

Minted gravy

Nut roast (V or VG on request)

Vegetarian gravy

All above served with roast potatoes, carrots, parsnips

Beer-battered cod & chips

Side: Cauliflower Cheese £3.95

Allergy Advice

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have any food allergies, please notify your server.

Vegetable oil used is derived from genetically modified soya.

1 course

£14.50

2 course

£18.50

3 course

£21.50

menu

Dessert

Chocolate browine
Apple crumble
Lemon cheesecake
Sticky toffee pudding
(served with ice cream, cream or custard)
Cheese & crackers

Tapas Deals

Tues & Wed Evenings
Wine & Dine - £39.50
4 tapas, 1 side & a bottle of house of wine

Thursday
Date night - £22.50

1 sharing board (charcuterie/ veggie)
& 1 gin flight board or bottle house wine
2 for £12 cocktails from 5pm*

(*2 of the same cocktails ordered at same time)

Friday & Saturday

Early Bird Deal £21

Dine with us 12 -3pm or 5-6pm (Must order before 6pm)

2 for £12 cocktails from 9pm*

(*2 of the same cocktails ordered at same time)

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