*Y Review Menu*   
 **Breakfast menu - Served 10.30am -11.30am**

*All served with tea or coffee*

Full breakfast - *£9.95*  
baby sausages, grilled bacon, black pudding, baked tomato, hash brown, baked beans, mushrooms and a choice of scrambled or fried egg. Vegan and Vegetarian options available

Bacon and fried egg bap - *£5.95*   
grilled slices of back bacon with a soft yolk fried egg

Mini Danish pastries - *£5.95*  
2 per person freshly cooked to order, requires 15 minutes  
Cob bread toast with a selection of preserves

**Lunch menu - Served 12.00pm -14.30pm**

*Opening Light Bites*

* Soup of the day - *£5.95*
* Falafel with sweet chilli (Ve)- *£4.95*
* Olives and breads (V) - *£4.25*
* Baby Sausages with glazed Welsh rarebit - *£5.50*
* Ham and black pudding fritters (DF) - *£5.50*
* Prawns with shrimp thermidor - *£6.75*

*For the Matinee l on Mezzaluna Bread or Jacket Potato*(Pickled vegetable, baby salad and classic slaw)

* Flaked tuna with slow cooked red onions and mature cheddar cheese (DF) - *£6.75*
* Roasted beef and Perl las cheese - *£7.25*
* Roasted Ham and piccalilli - *£6.95*
* Breaded king prawns with Katsu curry mayonnaise *- £7.25*
* BBQ chicken with sweetcorn relish (DF) - *£6.75*
* Char-grilled courgettes and aubergine mozzarella (Ve) - *£6.50*
* Goats cheese, sundried tomato and rocket (V) - *£6.50*

*Light Intervals Salads l Starter/Main course size*

* Catch of day with poppy seed croutons and lemon and chive dressing (DF) - *£5.95/£9.95*
* Venue Cymru’s Chargrilled Chicken Caesar salad with baby shrimp - *£5.95/£9.95*
* Parma ham, buffalo mozzarella and marinated olive salad (GF) - *£6.25/£10.25*
* Quinoa, pine nut, pomegranate and tofu salad with guacamole and lime dressing (Ve) - *£5.75/£9.75*

GF- Gluten free V- vegetarian Ve- Vegan DF- Diary Free l All dishes are adaptable for dietary requirements

*Main Show l Centre stage*

* Beer Battered haddock with chunky chips and minted pea puree - *£10.95*
* Ratatouille gnocchi with glazed Mozzarella and balsamic reduction (Ve) - *£9.95*
* ‘Venue Cymru’ Fish finger club sandwich (wholemeal bread, fish goujons, gem lettuce, cucumber, saffron and shrimp tartare) with French fries - *£10.25*
* Grilled Halloumi with creamed artichoke and buttered pasta (v) (GF) - *£10.25*
* Soy glazed chicken Chow Mein with sesame seeds and bean sprouts - *£11.50*
* Baked seabass fillet with spinach , caper and butternut squash risotto - *£11.95*
* Braised Moroccan shoulder of lamb with spiced vegetable couscous and raita - *£16.95*
* Butchers platter (braised lamb, 4oz of steak, baby sausages, BBQ chicken fillet with 2 sides of your choice) - *£19.95*
* Glazed burger Bun with chargrilled chicken, beef or veggie burger with onion rings, gem lettuce, hamburger relish and French fries - *£11.95*
* 8oz sirloin steak with chunky chips, onion rings with confit cherry tomatoes - *£18.95*

*Side and Extras - £2.75*

* Skinny fries/chunky chips/sweet potato fries
* Tossed salad leaves with vinaigrette
* Steamed greens
* Sticky braised red cabbage
* Beer battered onion rings
* Toppings of bacon and cheese or spicy ratatouille
* Classic peppercorn sauce or creamed garlic chestnut mushroom sauce

*After Show - £5.95*

* Welsh cheeses with gluten free biscuits, chutney and celery salt butter, pickled radish (GF)
* Black forest mousse with cherry and liquorice ice cream
* Pavlova with rosewater poached peaches with toasted almonds (Ve)
* Bara birth and Merlyn pudding with vanilla custard
* Pancakes with maple syrup and lemon curd ice cream
* Ice creams with chocolates soil and caramel sauce

*Kids Show - £6.95   
Ages 14 and under*

* Ham egg and chips
* Fish finger butty
* Quorn or chicken nuggets and chips
* Sausage, chips and beans

**Coffee and Cake – Served 14.30pm -16.00pm**

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