

À la carte

starters

Soup of the day £4.75
served with crusty french bread

✓ Deep fried breaded risotto balls £5.75
stuffed with smoked mozzarella and served with a tomato and red pepper coulis

✓ Baked mushrooms stuffed with ratatouille £5.95
and topped with a lemon and herb crumb

Pork and chicken liver pate £5.50
with a tomato and red onion chutney and hot toast

Char-grilled marinated quail £6.25
with a herby salad and pistachio pesto dressing

main courses

Char-grilled Fillet steak £21.95
served with a choice of sauces:
brandy and peppercorn sauce or diane sauce or stilton and port sauce

Roast rack of Welsh lamb £17.25
with a fresh rosemary, lemon, garlic and white wine sauce

Grilled wild boar steak £16.75
served with bubble and squeak and real ale sauce

Roast breast of Gressingham duck £16.95
with a honey, ginger and lime glaze

Pan roast corn fed chicken breast £15.95
with a tomato, chorizo and red pepper sauce

✓ Mediteranian roast vegetable pancake £13.95
in a rich tomato sauce topped with smoked mozzarella

✓ Linguine Melanzane £13.95
linguine pasta with tomato, basil, aubergine, chilli and welsh goats cheese

desserts

choose from a selection of homemade desserts £4.50
please ask a member of staff for details

main courses served with sauté potatoes and a choice of seasonal vegetables or salad
All prices are inclusive of VAT. Some of our dishes may contain nuts

✓ Denotes vegetarian options

lunchtime light bites*

	baguette	Sandwich	bagel
fillet steak with caramelised onions	£4.95	£4.60	£4.45
Smoked salmon and cream cheese	£3.95	£3.75	£3.55
Smoked mozzarella, basil and sun-dried tomatoes	£3.75	£3.55	£3.40
Pastrami with pickles and mustard mayo	£3.95	£3.80	£3.60
Chicken with pesto and roast vegetables	£4.50	£4.25	£4.05

All served with side garnish and tortilla crisps

*Served from 12-2:30pm. Tuesday - Saturday

evening nibbles*

Finger food	
Cheese and pickles £4.95 With bread or crackers	Cold meat selection £5.95 With bread and pickles
Olives and bread £3.95 With oil and vinegar	Sharing platter £7.50 Cheese and pickles, cold meat selection and olives. Served with bread and crackers
Olives selection £2.95	

*Served from 6-10pm. Tuesday - Saturday

White wine

	Glass	large glass	Bottle 75cl
1. Martinez Lacuesta Blanco, Rioja (Spain) A youthful, fruity white. Powerful in the nose with floral and fruity flavours	£2.50	£4.50	£12.50
2. Centelleo Macabeo/Chardonnay (Spain) Ripe, rounded chardonnay is blended with crisp macabeo to give a delicious fresh wine	£2.50	£4.50	£12.50
3. Boar's Kloof Chenin blanc (South Africa) A dry, fruity wine with a lemon and apricot bouquet and a light, crisp, citrus finish	£2.75	£4.75	£14.00
4. Black Label Chardonnay McGuigan Brothers (Australia) A medium to full bodied wine showing rich, buttery flavours along with tropical fruit and a touch of cinnamon. This wine has a silky smooth feel along with fresh acidity and good length	£3.00	£5.00	£15.00
5. Marques De Caceres Blanco Bodegas (Spain) A wine with a fresh floral bouquet. Its attractive pale straw colour lends from its delicious flavours of fresh citrus fruits. A full white with good length and finish			£14.50
6. Muscadet De sevre et Maine Sur Lie (Loire, France) Bottled off its lees to retain maximum freshness and delicacy of bouquet, widely considered one of the region's best Muscadets			£15.00
7. Sauvignon Blanc Los Robles (Chile) Fair Trade A ripe, typically new world style Sauvignon Blanc			£15.00
8. Fiano Villa dei Fiori (Sicily, Italy) A deliciously crisp wine which bursts with white fruit and blossom aromas			£16.00
9. Pinot Grigio Ca' Lungchetta (Italy) Soft, dry and well balanced. Full bodied with a lasting fruity bouquet			£16.00
10. Sauvignon Blanc Crossings, Marlborough (New Zealand) A vibrant wine packed with tropical fruit flavours. Shows the typical grassy and fresh gooseberry flavours of the variety			£18.00
11. Chablis Premier Cru Montmains (Burgandy, France) This Chablis tastes full and rich with some strong minerality and good length, typical of the best premier Cru			£24.00

Red wine

	Glass	large glass	Bottle 75cl
<p>12. Martinez Lacuesta Tinto, Rioja (Spain) A youthful, fruity red with deep ruby colour, ripe red berry aromas and soft plum and cherry flavours</p>	£2.50	£4.50	£12.50
<p>13 Centelleo Tempranillo (Spain) Full of juicy bramble and cherry fruit with hints of spice.</p>	£2.50	£4.50	£12.50
<p>14. Black Label Shiraz McGuigan Brothers (Australia) A lively, rich red complimented by a subdued smokiness on the nose</p>	£3.00	£5.00	£15.00
<p>15. Black Label Merlot McGuigan Brothers (Australia) A soft mellow style combined with rich, ripe red fruity flavours</p>	£3.00	£5.00	£15.00
<p>16. San Mario (Puglia, Italy) From Negroamaro and Malvasia Nera grapes offers dark berry fruits with a ripeness that only the warmth of a hot Mediterranean sun can bring.</p>			£15.00
<p>17. Cotes Du Rhone Antoine (France) An intense nose is redolent of fresh red fruit with hints of vanilla. Beautifully balanced with a long aromatic aftertaste</p>			£15.00
<p>18 Marques De Caceres Tinto Bodegas (Spain) Bright ruby red in appearance, the nose is dominated by aromas of raspberry, dark plum, cinammon and vanilla. Round and balanced with silky tannins of red fruit</p>			£16.00
<p>19. Carmenere Los Robles (Chile) Fair Trade Warm plum and damson fruit flavours and a hint of chocolate before a long soft finish</p>			£17.50
<p>20. Pinot Noir Crossings (New Zealand) Has a complex nose of cherries and cloves with a touch of mint and earthy notes on the palate</p>			£18.50
<p>21. Crozes Hermitage Cave de Tain (France) A well balanced wine, rich and supple, with jammy red fruit flavours and overtones of liquorice and spice</p>			£20.00
<p>22. Vina Real Crianza (Rioja, Spain) Ruby colour, expressive and elegant nose, ripe fruit and spicy</p>			£22.00

beers

San Miguel 660ml	£4.95
Marstons Pedigree 500ml	£3.75
Old Speckled Hen 500ml	£3.75
Bulmers Original 500ml	£3.50
Stella Artois 330ml	£2.75
Peroni 330ml	£2.95
Corona 330ml	£2.95
Cobra 330ml	£2.95

soft drinks

Llanllyr Source mineral water (still or sparkling) 330ml	£1.50
Coke or Diet Coke 330ml	£1.50
Lemonade 330ml	£1.50
Ginger Beer 330ml	£1.50
J20 orange and passion fruit or apple and mango 275ml	£2.25
Hoppers soft brew Apple, Blackcurrant or Citrus 275ml	£2.25

Hoppers is a brand new type of soft drink. Made with malted barley, hops, sparkling water & fruit juice.

coffees

Espresso	£1.50
Filter coffee	£1.50
Cappucino	£1.95
Macchiato	£1.95
Latte	£2.20
Liqueur coffee	£3.50

teas

Assam	£1.50
Darjeeling	£1.50
Earl Grey	£1.50

Rose, Sparkling & Dessert Wine

	Glass	large glass	Bottle 75cl
Rose			
Centelleo Rose (Castilla, Spain) A deliciously fruity wine with tangy cherry and strawberry flavours	£2.50	£4.50	£12.50
Marques De Caceres (Spain) Delicate strawberry and rose petal fruit, leads to a fuller palate and dry finish			£14.00
McGuigans The Vin Rose (Australia) A pleasing fruity wine with juicy cherry and strawberry shiraz flavours			£15.50
Cava (Spain)			
Protaceli Brut Reserva			£15.50
Marques de la Sardana Rose			£15.50
Freixenet Cordon Negro Brut			£18.50
Champagne (France)			
Various varieties available Please ask a member of staff for details			from £35.00
Dessert wine (Spain)			
Orange Muscat and Flora 1/2 Bottle Has a full flavoured luscious palate which has intense citrus flavours and lingering sweet fruit on the finish			£12.50

Opening hours

Restaurant

Tuesday - Saturday

Lunch 12noon - 2.00pm

À la carte - 1 course £10, 2 course
£12.50, 3 course £15

Dinner 6.00pm - 9.30pm

À la carte - view our evening
menu and fish board for details
and prices

Bar

Tuesday - Saturday

Bar 12noon - 3.00pm

Light bites - Sandwiches, baguettes
and bagels with various fillings.
View our bar menu for details
and prices

Bar 6.00pm - 11.00pm

nibbles - breads, cheeses, cold
meats and olives. View our bar
menu for details and prices

tel: 01792 281555

100 Eversley Rd, Sketty, Swansea, SA2 9DF