



Nibbles

Chilli & Rosemary Olives (GF) 4

Garlic Focaccia Bread 4.50

Garlic focaccia bread with cheese 4.95

Trio of Breads, balsamic vinegar, olive oil 4.95

Starters

Soup of the Day, bloomer bread & butter (GFA)(V)(VG) 7.95

Prawn Cocktail with Marie rose sauce, buttered brown bloomer (GFA) 9.25

Smooth Chicken Liver & Bacon Pate, toasted focaccia, celery, pear & shallot chutney (GFA) 8.95

Red Onion & Goats Cheese Tarte Tatin, fig & walnut dressing (V) 8.95

Sundried Tomato & Mozzarella Arancini, roquito pepper ketchup 9.45

Mains

8oz Rump Steak, chilled pink peppercorn & rosemary butter, triple cooked chips, onion rings (GFA) 29.95

8oz Fillet Steak, chilled pink peppercorn & rosemary butter, triple cooked chips, onion rings (GFA) 36.95

Wild Mushroom Tagliatelle, charred asparagus (V) 18.95 (Add Chicken + 3.95)

10oz Gammon Steak, triple cooked chips, two fried eggs, pineapple salsa, garden peas (GF) 18.95

Beer Battered Fish, triple cooked chips, mushy peas, tartar sauce (GFA) 19.95

Braised Pulled Beef Lasagne, plum tomato sauce, mozzarella, garlic bread, mixed salad 21.95

The Celtic's Classic Steak Burger, melted cheese, streaky bacon, gem lettuce, tomato, house burger sauce, triple cooked chips, coleslaw, onion ring, pickled gherkin (GFA) 18.95

Wholetail Scampi, triple cooked chips, garden peas, tartar sauce, lemon wedge 17.95

Duck Breast, colcannon mash, spiced red cabbage, balsamic cherry jus (GFA) 25.95

Asian Honey Glazed Salmon, Coconut cream & soy dressing, lime rice, Asian slaw, charred lemon (GFA) 22.95

Twice Roasted Belly Pork, mustard crushed new potatoes, leek & cider sauce 23.95

Charred Cauliflower Steak, cauliflower puree, golden raisin and pine nut dressing, truffle and parmesan fries (GF) (VGA) 16.95

Side Orders

Beer Battered Onion Rings (GFA) 5

Seasonal Vegetables (GF) 4.50

Triple Cooked Chips/ Skinny Fries (GF) 5

Curry Sauce (GF), Peppercorn, Blue cheese,

Marrowbone Gravy (GFA) 4.00

Please inform your server of any dietary needs or allergies when ordering. Allergen information available on request.

(V) – Vegetarian (VG) – Vegan (VGA) – Vegan Available (GF) – Gluten Free (GFA) Gluten Free Available

Some of our dishes contain Nuts – Some of our dishes contain Alcohol



Light Bites, Sandwiches & Wraps

(served 12pm-4pm Monday-Saturday, excluding Bank Holidays)

Small Beer Battered Fish, triple cooked chips, mushy peas, tartar sauce (GFA) 12.95

Small Braised Pulled Beef Lasagne, garlic bread, mixed salad 12.95

5oz Gammon Steak, triple cooked chips, fried egg, pineapple salsa, garden peas (GFA) 12.95

“Colonel Tims” House Recipe Southern Fried Chicken Burger, spicy ketchup, crispy onions, fries 15.95

Chargrilled Chicken & Roasted Red Pepper Hummus Wrap, house salad, fries 12.50

Open Prawn Marie Rose Sandwich, brown bloomer bread, house salad, fries (GFA) 11.95

Roasted Red Pepper Hummus & House Salad Wrap, chili oil, fries (V) (VG) 10.95

Fish Finger Sandwich, tartar sauce, gem lettuce, mushy peas, triple cooked chips (GFA) 11.95

Whites – Gwyn

La Famille Lacasse, Sauvignon Blanc, France, Languedoc 27.95

Dry, fresh and zesty with citrus notes and subtle aromas of grass, herbs, elderflower and tomato leaf.

Tempo Passa Pinot Grigio, Italy, Pavia 28.95

Gentle floral and citrus aromas. Crips and delicate on the palate with lightly honeyed stone fruit balanced by lemony acidity and a fresh, dry finish.

Mountbridge Reserve Number 1 Chardonay, Australia, Riverina 30.95

Ripe, full-bodied, packed full of fresh stone fruits; nectarine, apricot and peach. A light touch of oak ageing brings balance and complexity.

Ngaru Sauvignon Blanc, New Zealand, Marlborough 34.95

Refreshing and tangy with lush gooseberry, green apple and ripe peach aromatics followed by a crisp finish.

Rosé Wines – Gwin Rhosliw

Tempo Passa Pinot Grigio Rose, Italy, Pavia 31.45

Delicate aromas and flavours of ripe, red berries and cherries. Juicy palate with a light, creamy texture leading to a crisp, dry finish.

Another Story Zinfandel Blush, USA, California 29.95

Hugely juicy with strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish.

La Grande Plage Rose, France, Languedoc 36.95

Sweetly fruited Grenache and tangy Cinsault, with rich currant and raspberry flavours, plus a little spice

Red Wines – Gwin Coch

Peregrino Merlot, Chile, Central Valley 27.95

Fruit forward with aromas of ripe plums, brambles and cherries leading to a soft, juicy finish.

Tinamou Pinot Noir, Chile, Central Valley 30.95

Well defined varietal aroma of red ripe fruit with hints of plum and blackcurrant.

Pablo Cortez Malbec, Argentina, Mendoza 32.95

Brimming with notes of baked cherries, plums and raspberries balanced by a dash of fresh acidity.

Mountbridge Reserve Number 2 Shiraz, Australia, Riverina 32.95

Juicy and ripe with flavours of blackberry, black cherry and classic notes of black pepper on the finish.

All wines available by the glass in 125ml / 175ml / 250ml

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