



Saturday, 04 July 2026

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

Sweet Potato & Roasted Red Pepper Soup, 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
Padron Peppers (V)(VG) 5.50
Heritage tomato salad, burrata, basil dressing (GF)(V) 8.25
Buffalo Chicken wings 8.25
Crispy Calamari, squid ink garlic aioli 8.25

Mains

8oz Rump Steak, chilled pink peppercorn & rosemary butter, triple cooked chips (GFA) 29.95
8oz Fillet Steak, chilled pink peppercorn & rosemary butter, triple cooked chips (GFA) 36.95
Chicken Supreme, black pudding layered potato, seasonal vegetables, bourguignon sauce 23.95
Pan fried Lamb rump, seasonal vegetables, rosemary roasted new potatoes, mint jus, fig 28.95
Grilled Tuna (Served pink), crushed new potatoes, lemon caper butter, green veg medley (GFA) 23.95
Tagliatelle Arrabiatta, chilli & garlic oil, cherry tomato sauce (V) 15.95 (add King prawns 4.95)
Beer Battered Fish, triple cooked chips, mushy peas, tartar sauce (GFA) 19.95/13.95*
Roasted Ham, triple cooked chips, two fried eggs, charred pineapple, garden peas (GF) 18.95/12.95*
Braised Pulled Beef Lasagne, plum tomato sauce, mozzarella, garlic bread, mixed salad 21.95/15.95*
The Celtic's Classic Steak Burger, melted cheese, streaky bacon, gem lettuce, tomato, house burger sauce, triple cooked chips, coleslaw, pickled gherkin (GFA) 18.95/12.95*
Chinese Style Crispy Beef Salad, lotus root veggie crisps, pan toasted cashews 18.95
Warm buddha bowl, garam masala cauliflower, toasted sesame & lemon hummus, crispy vegetables, toasted cashews, pomegranate dressing, pink onions (V)(VG)(GF) 16.95

*Any dishes marked with an asterisk * can be made into a smaller portion.*

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 -12-4 Monday-Friday

4oz Steak focaccia (served pink), caramelised onions, truffle & tarragon mayo, fries 14.95

Southern Fried Chicken Burger, spicy ketchup, crispy onions, Asian coleslaw, fries 15.95

Beetroot & Goats cheese salad, candied pecans, pomegranate molasses (V)(GFA) 15.95

Macaroni cheese, herb crumb, cherry vine tomatoes (V) 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

Chardonnay, 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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