Nibbles

Chilli & Rosemary Olives & Red Pepper Hummus, flatbread (GFA) 5.95

Trio of Breads, herb & chilli butter, balsamic vinegar, olive oil 9.95 (To Share)

Starters

Soup Of The Day, bloomer bread & butter (GFA)(V)(VG) 7.95

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

Smooth Chicken Liver & Bacon Pate, toasted focaccia, celery, spiced tomato chutney (GFA) 8.95

Oven Baked Camembert, tomato chutney, olive oil crostini (GFA) 9.95

Halloumi fries, hot honey, Korean gochujang sauce, spring onions, black onion seeds 8.95

Cream Garlic & Stilton Mushrooms, wilted spinach garlic focaccia, truffle and parmesan (V)(GFA) 8.75

Fresh Menai Mussels, garlic, shallot & white wine cream, dipping bread (GFA) 9.95

Mango & Habanero Chicken Wings, ranch dip 8.95

Prawn Pil-Pil, sizzling tiger prawns, chilli garlic butter, dipping bread (GFA) 11.95

Mains

16oz Chateaubriand (For 2 to share) Parmenter potatoes, grill garnish, roasted root vegetables, steamed greens bone marrow gravy & peppercorn sauce (GFA) 69.95

Beef Stroganoff, fillet steak, sautéed onions & mushrooms, rice, triple cooked chips, French mustard & brandy sauce 26.95

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) 37.95

Oven Roasted Chicken Supreme, dill crushed new potatoes, steamed greens, leek pea & pancetta cream (GFA) 24.95

Slow Braised Lamb Shank, pea & mint mash potato, buttered greens, sticky red cabbage & lamb jus (GFA) 29.95

Tagliatelle Arrabiata, chilli & garlic oil, cherry tomato sauce (V) 18.95 (add King prawns 4.95)

Seafood Mix Grill, Medley of butter roasted seafood & shellfish (Salmon, Seabass, Tiger Prawns & Menai Mussels), Parmentier potatoes, samphire, herb & chilli butter, dressed salad (GFA) 32.95

Beer Battered Cod, triple cooked chips, mushy peas, tartar sauce (GFA) 20.95

10oz Gammon Steak, triple cooked chips, fried egg, charred pineapple, garden peas (GF) 18.95

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, pickled gherkin (GFA) 18.95

Pan Roasted Duck Breast (Served Pink), dauphinoise potato, steamed tender stem broccoli, morello cherry & merlot jus (GF) 26.95

Roast Wild Mushroom, Caramelised Leek & Green Pea Risotto, gremolata, herb oil (GF)(V)(VE) 21.95

Venison & Game Pot Pie, roast root vegetables, triple cooked chips & braised red cabbage 24.95

Butter Roast Seabass, spiced butternut squash puree, sweet potato wedges, steamed greens, lemon oil, basil butter (GF) 25.95

Tandoori Chicken, tandoori cream, braised rice, traditional vegetable samosa, picked pink onion, triple cooked chips 24.95

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

Side Orders

Beer Battered Onion Rings (GFA) 5
Steamed Greens (GF)4.50
Honey Roasted Root Vegetables (GF) 4.50
Triple Cooked Chips/ Skinny Fries (GF) 5

Curry Sauce (GF), Peppercorn, Blue cheese,
Marrowbone Gravy (GFA) 3.95
Garlic Focaccia Bread 4.45
Garlic Focaccia Bread with cheese 5.95

Light Bites -12-4 Monday-Saturday

4oz Fillet Steak Focaccia (served pink), caramelised onions, tomato relish, dressed salad, fries 16.95
Southern Fried Chicken Burger, spicy ketchup, crispy onions, coleslaw, Cajun fries 15.95
Open prawn sandwich, granary bread, Marie rose sauce, baby gem lettuce, dressed salad, fries (GFA) 14.95
Loaded Vegan Flatbread, red pepper hummus, dressed leaf, pomegranates, baby spinach, peppers, red onions, tomato, olives, basil oil (V)(VG) 14.95
Fish Finger Sandwich, iceberg lettuce, tartare sauce, dressed salad, triple cooked chips (GFA) 13.95
Warm Crispy Moroccan Lamb Salad, feta cheese, olives, sun blushed tomatoes, minted yoghurt dressing 16.95
BLT, granary bread, dressed salad, fries (GFA) 15.95
Small Beer Battered Cod, triple cooked chips, mushy peas, tartar sauce (GFA)16.95
5oz Gammon Steak, triple cooked chips, fried egg, charred pineapple, garden peas (GF)14.95
Small Braised Pulled Beef Lasagne, plum tomato sauce, mozzarella, garlic bread, mixed salad 16.95
The Celtic's Small Classic Steak Burger, melted cheese, streaky bacon, gem lettuce, tomato, house burger sauce, triple cooked chips, coleslaw, pickled gherkin (GFA) 14.95
Add Our Soup Of The Day to any of our Light Bites 4.95

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

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.

Pablo Cortez Chardonnay, Mendoza, Argentina 30.95
Subtle, tantalising nose with scents of melon, ripe pear, violets and tangerine. Dry, medium bodied palate with fresh zesty acidity.

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.

Escapada Vihno Tinto, Lisboa, Portugal 32.95
Baked red and black fruits and a morello cherry with some light spice and vanilla

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

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