

MENU



STEAKS AND GRILLS

DRY AGED, GRASS FED, WYE VALLEY, NATIVE BREED BEEF

GRAZING & SALADS

- BAKED BREAD**
Herby garlic butter, olive oil, balsamic. 6 (Vg)**
- MIXED OLIVES**
Green and kalamata pitted olives. 5 (Vg)
- THREE CHEESE FOCACCIA**
Mozzarella, cheddar and pecorino. 7 (V)
- GARLIC BUTTER FOCACCIA**
Herby dipping garlic butter. 6 (Vg)**
- CAESAR SALAD**
Charred garlic croutons. 9/18

STARTERS

- HONEY ROASTED PARSNIP SOUP**
Crispy bacon, root crisps, bread. 9 (V)
- BUTCHERS SCOTCH EGG**
Black pudding, pork and onion sausage, pickled scotch egg, raisin ketchup. 9
- BAKED WILD MUSHROOMS**
Wild mushrooms, garlic mushroom veloute, pecorino crumb, sea salt croutons. 9/18 (Vg)**
- WHISKY CURED SALMON**
Kitchens Penderyn cured salmon, croutons, dill mayonnaise, pickled beetroot 10/20
- DEEP FRIED ANGIDDY**
Brookes dairy camembert style cheese, cranberry ketchup, almond crumb. 9/18 (V)
- CALAMARI**
Salt and pepper calamari, garlic sauce. 9/18
- CHICKEN WINGS**
Rum glaze, chilli, coriander, spring onion, toasted sesame seeds, slaw. 9/18

SHARING BOARDS

- GREAT FOR SHARING 2-3 PEOPLE**
- NACHO BOARD**
Baked nachos loaded with jalapenos, cheddar, mozzarella, pecorino, kitchens guacamole, sour cream, kitchens tomato salsa. 12 (V)
- CHARCUTERIE BOARD**
Deli meats, buffalo mozzarella, bread, pitted olives, raisin ketchup, tomato chutney, olive oil. 19
- BAKED ANGIDDY BOARD**
Baked wheel of Angiddy cheese, served with bread, red onion marmalade 17 (V)

- All served with Chips, Onion rings, Grilled beef steak tomato, Caesar wedged salad
SAUCES 4^{GBP} Peppercorn | Blue cheese | BBQ rum glaze
- SURF AND TURF 6^{GBP}** Scampi | Calamari | Fried chicken | Scotch egg | Kofta
 - 100Z SIRLOIN** Well marbled steak, with a firm texture. 32
 - 70Z FILLET** Very lean and tender steak. very little fat. incredible when paired with our sauces. 36
 - 100Z RIBEYE** Great flavour, pockets of fat baste the steak as it cooks, tender texture. 34
 - 160Z RUMP** large, tasty and lean cut. A little firmer texture than other cuts. 32
 - KITCHENS RIBS** Rum glaze. 26
 - HUNTERS CHICKEN** Marinated grilled chicken, bacon, cheddar, mozzarella, rum glaze. 19
 - 120Z GAMMON** Topped with two hens eggs. 23

- LAMB KOFTA** Lamb koftas, cooked on our grill, cucumber and mint yoghurt, hot sauce, winter slaw, fries. 21
- TOULOUSE NOËL** 12oz pork and garlic sausage, cooked on our grill, cranberry glaze, bacon, crispy onions, winter slaw, fries. 21

STACKS

All our beef patties are prepared in our kitchen using cuts of Wye Valley ground beef. We cook all our burgers to 70c. Every stack is served in a butter toasted demi-brioche sourdough bun, emmental cheese, American cheese, garlic sauce, lettuce, beer pickled shallots, bucket of fries and house sauce on the side.

ADD AN EXTRA PATTY FOR 5^{GBP}

- THE CAPTAIN** 5oz beef burger, our slow and low pulled beef brisket, bbq rum glaze, smokey bacon. 19
- THE EL DIABLO** 5oz beef burger, jalapenos, smokey bacon, breaded jalapeno popper, ugly hot sauce. 19
- THE BACONATOR** 5oz beef burger, candied bacon, bacon jam, diced smokey bacon, baconaise. 21
- THE SANTA STACK** 5oz beef burger, smokey bacon, panko camembert, cranberry ketchup. 21

- THE CLASSIC** 5oz beef burger, smokey bacon. 17
- MERRY CLUCKIN' XMAS** Kitchens seasoned and deep fried chicken, pork, sage & onion patty, smokey bacon, cranberry ketchup. 21
- THE HELL-O-UMI** Kitchens southern style fried halloumi patty, onion rings, ugly hot sauce. 17 (V)
- THE ARGY BHAJI** Cauliflower and shallot bhaji, mango chutney. 17 (Vg)**

CLASSICS

- GIANT STEAK AND ALE PIE** Our legendary steak pie with mash potato, buttered pea puree, gravy. 19
- BEER BATTERED FISH** Chunky chips, beer batter, buttered pea puree, proper tartar sauce, lemon. 19
- WHITBY WHOLETAIL SCAMPI** Chunky chips, buttered pea puree, proper tartar sauce, lemon. 19

SIDES

- Onion rings (V) 7 | Panko mozzarella (V) 7
- Jalapeno poppers (V) 7
- Cheese and bacon fries 8 | Chilli beef fries 8
- Plain fries (Vg) 6 | Chips (Vg) 6 | Jacket potato (Vg) 5
- Slaw (V) 5 | Green wedge salad (V) 6
- Festive vegetables (V) 6
- SAUCE POTS**
- Garlic sauce (V) 1 | House sauce (V) 1 | Rum glaze (Vg) 1
- Ugly hot chilli sauce (Vg) 1 | Cranberry ketchup 1

FESTIVE MENU

- ONE COURSE £21
- Children under 12yrs ONE COURSE £10 (*excluding dishes)
- ROAST CROWN OF TURKEY WITH** Sage & onion stuffing & pig in blanket
- TOPSIDE OF BEEF** Giant yorkshire
- ROOT CRUMBLE* (Vg)**** Roasted roots, vegan cheese sauce, oat crumb
- All served with our vegetable boards of garlic and thyme roast potatoes, carrots, sprouts, caramelised roasted parsnips, braised red cabbage, tenderstem broccoli, cauliflower cheese and a jug of gravy.
- SIDES 8** Pigs in blankets and cranberry ketchup 8
- Jug of gravy 1 | 2 Yorkshires 4 | Cauliflower cheese 5 (V)

DESSERTS

- STICKY TOFFEE PUDDING** Vanilla ice cream, butterscotch sauce, honeycomb. 9
- CHOCOLATE PECAN BROWNIE** Hot chocolate sauce, caramel sauce, chocolate mud, vanilla ice cream. 9 (Vg)**
- BAILEYS MALTESER CHEESECAKE** Layered Baileys & Malteser chocolate cheesecake with Baileys milkshake chaser. 9
- BREAD & BUTTER CHRISTMAS PUDDING** Gingerbread sauce, mince pie crumb, custard. 9
- APPLE BERRY CRUMBLE** Apple, forest berries, oat crumb, custard. 9 (Vg)**
- PAVLOVA** Meringue, vanilla cream, mulled winter berries. 9

- BROOKES DAIRY ICE CREAM** ONE SCOOP 3^{GBP} or THREE SCOOPS 7^{GBP}
- Vanilla | Welsh Gold | Chocolate
- or
- GRAB A 0.5L TUB HOME TO ENJOY LATER 8^{GBP}**
- Vanilla | Welsh Gold | Chocolate
- BROOKES DAIRY ARTISAN CHEESE** ADD 50ml MEASURE OF ROC PORT 4^{GBP}
- One measure of Roc port per cheese board.
- Biscuits, tomato chutney, onion marmalade. 11

KIDS MENU

- STARTERS**
- NACHOS** Cheddar, mozzarella, guacamole, sour cream, salsa. 5 (V)
- MOZZARELLA STICKS** Tomato chutney. 5/10 (V)
- MAINS**
- WHITBY WHOLETAIL SCAMPI** Proper tartar sauce. 10
- CHEESEBURGER** Brioche bun, beef burger, emmental cheese, American cheese and fries. 10
- DESSERT**
- ICE CREAM SUNDAES** Either sticky toffee or chocolate oreo. 5
- BROOKES DAIRY ICE CREAM 125ML 4^{GBP}** Vanilla | Welsh Gold | Chocolate

PLEASE ASK YOUR SERVER FOR ANY ALLERGEN ADVICE. ALL WEIGHTS ARE APPROXIMATE UNCOOKED. (Vg)** DISH THAT REQUIRES ALTERATION BY THE KITCHEN