
Starters

Soup du jour

Freshly made soup ~ artisan bread

£4.50

Squid and chorizo

Pan seared squid and fennel ~ Garden peas ~ Crispy chorizo ~ Baby gem

£6.95

Forest mushroom and truffle fricasee

Sautéed forest mushrooms ~ Puff pastry case ~ Truffle and chive cream

£5.95 (v) (d)

Southern fried mackerel

Spicy coated goujons ~ Pickled cucumber ~ Fennel and horseradish remoulade

£6.95

Duck taco

*Shredded confit latin style duck ~ Roast pepper guacamole ~ Ruperra slaw ~
Corn shell*

£ 5.95

Breads and olives

Selection of artisan breads ~ Balsamic truffle oil ~ Kalamata olives

£4.95 (v)

Main courses

Not your normal chicken curry

Tandoori spiced chicken breast ~ Basmati rice and chick pea fritter ~ Mini garlic and coriander naan bread ~ Chip shop curry sauce

£12.95

Posh Nosh all day Breaky

Smoked gammon daube ~ Chorizo sausage ~ Boston baked beans ~ Confit beef tomato ~ Portobello garlic mushroom ~ Fried hens egg ~ Potato puffs

£13.95

Gourmet Welsh lamb Cawl

Chargrilled Lamb cutlets ~ Spring onion mash ~ Braised lamb shoulder and vegetable broth (gf)

£16.95

Grey mullet and Welsh cockles

Fillet of grey mullet ~ laverbread, potato oat cake ~ green beans and peas ~ Welsh cockle butter (gf) (cr)

£13.95

It's all tongue and cheek

Braised beef cheek ~ Ox tongue hash ~ wild mushrooms ~ Baby onions ~ Red wine and cinnamon (gf)

£15.95

Vegetarian options

Wild mushroom and goats cheese

Wild mushrooms in white wine ~ Goats curd ~ Green pesto ~ Pappardelle

£11.95 (v) (d)

Moroccan spiced cauliflower

Whole roasted baby cauliflower ~ Garlic passata ~ Almond crumble

Moroccan spiced rice

£11.95 (v) (vegan)

Mediterranean quorn, chick pea and 3 bean cassoulet

Mediterranean vegetables ~ Quorn pieces ~ Beans and chick peas ~ Tomato, vodka and sweet basil sauce ~ Roasted rosemary potatoes

£11.95 (v) (vegan)

From the grill

14oz Rump

House chips ~ Garlic Portobello mushroom ~ Roasted tomato

£18.95

8oz Sirloin

House chips ~ Garlic Portobello mushroom ~ Roasted tomato

£19.95

A different potato option or salad is available

Burgers

The Ruperra burger

*Chargrilled 8oz Beefburger ~ Mature cheddar ~ Brioche bun
Burger relish ~ House chips*

£11.95

Fish Butty burger and peas

*Beer battered fillet burger of the day ~ Sweet chilli and minted pea hash
Welsh cheddar ~ Brioche bun ~ Chunky tartare sauce ~ House chips*

£ 12.95

Butternut beetroot burger

*Butternut squash, beetroot, spinach and potato burger ~ Goats
cheese ~ Brioche bun ~ Tomato chutney ~ House chips*

£ 10.95 (v)

Sauces

Pepper sauce (d)

Red wine sauce (gf)

Garlic and mushroom sauce (gf) (mu)

£ 2.75

Children's menu

Pork sausages

Mac and cheese (not served with potato option)

Crispy coated cod bites

Beef burger

All served with a choice of chips or mash potato and beans or peas

All meals come with an ice cream

£ 6.95

Side orders

Bowl of house chips £2.50 (v)

Side salad £2.00 (gf)

Battered onion rings £2.50 (v)

Panache of seasonal vegetables £2.50 (gf) (v)

Boiled potatoes £2.00 (gf)

Smoked Cauliflower cheese £2.50 (gf)

Ruperra slaw £2.00 (gf)

Desserts

All desserts are freshly prepared by our pastry chef, please ask one of our staff for the dessert menu
£ 5.50

The Bassaleg cheese platter
Selection of welsh cheese with celery, chutney and cheese biscuits
£7.50

Please advise us of any special dietary requirements or food allergies on arrival

(v) Vegetarian (g) gluten (d) dairy (n) nuts (p) peanuts (e) eggs (f) fish (cr) crustaceans

(m) Molluscs (s) soya (c) celery (mu) mustard (se) sesame seeds (sd) sulphur dioxide (l) lupin

Let's talk about Sundays and Afternoon teas

Have you tried our amazing Sunday lunches yet starting at £8.95 per person a choice of 3 meats or vegetarian a bowl of fresh seasonal vegetables roast and boiled potatoes rich pan gravy and the biggest Yorkshire pudding you will ever see..

What about our Afternoon teas.. A selection of fresh sandwiches, freshly made desserts and pastries, scones and clotted cream and unlimited tea or coffee all this for £11.95 per person serving from 12 till 3.30 Monday to Saturday..

Please ask staff for more details and about booking a table