

## LUNCH MENU

### Starters

#### SOUP OF THE DAY **V**

Served with fresh bread.  
Ask your server for today's  
homemade soup

#### PRAWN COCKTAIL

Served with fresh bread

#### GARLIC MUSHROOMS **V**

Served in a cream & garlic sauce

#### BRIE WEDGES **V**

Freshly coated in panko breadcrumbs  
and served with a redcurrant jelly

1 Course  
£6.50

2 Course  
£9.95

3 Course  
£12.95

### Desserts

#### Selection of

#### Homemade Desserts

please ask your server for today's selection

### Mains

#### HOMEMADE BEER

#### BATTERED COD

Freshly coated with our Gower Ale batter, served with  
mushy peas, homemade tartare sauce and  
a choice of potato

#### HOMEMADE BEER

#### BATTERED HALLOUMI **V**

Freshly coated with our Gower Ale batter, served with  
mushy peas, redcurrant jelly and a choice of potato

#### SAUSAGE & MASH

Handmade from our local butchers, served with mash,  
peas and gravy

#### HOMEMADE GLAMORGAN

#### SAUSAGE **V**

A traditional welsh dish lightly spiced and  
made with cheese & leeks.  
Served with mash, gravy and seasonal vegetables

#### 5oz RUMP STEAK

Served with vine tomatoes, seasonal vegetables  
and a choice of potato

#### CHICKEN SKEWERS **GF**

Tandoori spiced chicken served with a cucumber,  
onion & mint relish and a choice of potato

#### THE YNYSMEUDWY BURGER

4oz beef burger topped with smoked streaky bacon,  
melted mature cheese and coleslaw.  
Served with a choice of potato

#### SPAGHETTI & MEATBALLS

Homemade meatballs served in a marinara sauce  
with a side salad

#### FAGGOTS

Handmade from our local butchers,  
served with mushy peas, mash and gravy