



The Lunch Menu

Starters Ddechrau	Mini Fat Boar sticky sausages, garlic mayonnaise 6½
	Bang bang chicken bites, cool yogurt drizzle (*) 7
	Steamed bao buns, hoisin glazed duck, sesame seeds (vg, +) 8
	Hummus, olives, tomato, feta, smoked paprika, toasted chickpeas, parsley, flatbread (+, *) 5
	Garlic baked camembert, garlic & chive bread, cranberry sauce (*) 9
	Salt & pepper squid, sweet chili & lime mayonnaise, chili & coriander salad 7½
	Halloumi fries, tomato chilli salsa, spring onion, harissa yogurt (gf) 7
	Fat Boar sharing platter; Fat Boar sticky sausages, bang bang chicken, hoisin glazed duck bao buns, salt & pepper squid, halloumi fries, vegetable spring rolls, tomato chilli salsa 26
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Sandwiches Brechdanau	Fish Finger buttie, Henllan bloomer (white or granary), skinny fries, tartar sauce (*) 10
	Chicken gyros; Piri Piri chicken, skinny fries, lettuce, mint yogurt wrap, skinny fries (*) 9½
	Croque monsieur – roasted ham, cheddar cheese, toasted Henllan bloomer (white or granary), beer cheese sauce, fried egg, dressed leaves 10
	Chicken, bacon, mayo, Henllan bloomer, skinny fries (white or granary), dressed leaves (*) 9½
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Mains Prif Gyrsiau	Oven baked, marinated Tandoori chicken burrito; sautéed onions & peppers, Mexican rice, yoghurt, mild salsa, skinny fries 14½
	Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce (*) 15
	Thick pork sausage, creamed potatoes, braised red cabbage, caramelised onion gravy 14
	Glazed bacon chop, Fat Boar sticky sauce, poached eggs, hand cut chips, side salad (gf) 15
	Oven baked, marinated halloumi & mushroom burrito; sautéed onions & peppers, Mexican rice, yoghurt, mild salsa, skinny fries 13
	Pan fried salmon, Asian style rice noodles, stir fried veg, spring onion & coriander, fresh chillies, seaweed, spring roll (*) 16½
	Chicken Katsu curry, turmeric rice, chillies spring onion & coriander, Asian salad, spring roll (+, *) 15½
	Butternut squash & red onion tagine, braised rice, toasted flat bread (+, *) 12½
Seafood bouillabaisse, mussels, squid, haddock & king prawns, tomato red pepper reduction, skinny fries, Henllan bread wedge (*) 16	
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Grill Gril	House Burger; double 6oz steak burgers, nacho cheese, onion chutney, smoked streaky bacon, tomato, baby gem lettuce, pickled red onion, gherkins, toasted bun, skinny fries, relish (*) 15
	Chicken Burger; salt & pepper breadcrumb coated chicken breast, grated cheddar, smoked streaky bacon, tomato, shredded lettuce, toasted bun, relish, skinny fries (*) 15
	Curried lentil, mushroom & sweet pepper dahl burger, toasted bun, shredded lettuce, tomato, mint yogurt, skinny fries (+, *) 13 upgrade your fries: Dirty fries 3 Salt & Pepper fries 2½
	Gochujang marinated beef short rib, salt & pepper fries, Chinese leaf salad (*) 22
	10oz Welsh ribeye, roasted tomato, chestnut mushroom, hand cut chips, peppercorn sauce (gf) 22

If you have any dietary requirements, then please ask a member of staff for more information

(gf) denotes a dish is gluten free | denotes it can be prepared gluten free |(vg) denotes a dish is vegan| (+) denotes the dish can be prepared vegan*

Sides | Ochrau

Garlic ciabatta, balsamic & oil (*)	4½	Bread & Butter (*)	2	Salt & Pepper Fries (*)	6
Garlic & cheese ciabatta, balsamic & oil (*)	5	Beer cheese sauce (gf)	3½	Dirty fries; crispy bacon bites, beer cheese sauce, fresh chillies & coriander, spring onion (*)	6
Skinny fries (vg, gf)	4	Blue Cheese sauce (gf)	3½		
Hand cut chips (vg, gf)	5	Peppercorn sauce (gf)	3½	Onion rings (*)	4
		Diane sauce (gf)	3½		

Desserts |
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- Belgian waffle, butterscotch & chocolate sauce, honeycomb ice cream, honeycomb pieces 6
- Sticky toffee pudding, salted caramel ice cream 6
- Biscoff cheesecake, vanilla ice cream, chocolate sauce, Biscoff crumb 6½
- Selection of Welsh ice creams & sorbets (+, *) 5½
- Cheeseboard, selection of locally sourced cheese, biscuits, celery, grapes, chutney (*) 9
- Classic syrup sponge pudding, vanilla custard (*) 6
- Dark chocolate & salted caramel torte, chocolate ice cream 6½
- Mint aero brownie, vanilla ice cream 6½



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