

HUMBLED

FLATBREADS

Ox cheek 15

Overnight ox cheek & tomato ragu, extra mature cheddar, beef dripping, gherkins & pickled red onions, rocket

Lamb kofta 14

Hand rolled Lamb kofta, whipped feta, harissa oil, pickled red cabbage, cucumber, salsa verde

Buratta (v) 13.5

Pugliese burrata, roast vine cherry tomatoes, salsa verde, rocket, Parmesan

Wild mushroom & stilton (v) 13

Sauteed wild mushrooms, creamed stilton, roast garlic, rocket, raw mushroom

Mussels 15

Steamed mussel meat, roast garlic, chilli & leek butter, chives

Pork & Nduja ragu 14

Pork, tomato & Calabrian Nduja ragu, marinated fennel, Parmesan

Chicken Caesar 13.5

Slow cooked chicken thigh, baby gem, parmesan, Caesar sauce, pickled anchovy

BURGER

Welsh double cheese burger 13.5

Two Welsh beef pattys, American cheese, house sauce, gherkins, crisp lettuce, toasted brioche bun

EXTRAS

Skinny fries (v)(gf) 4

Seasoned skinny fries

Fried buffalo chicken 6

Fried & buffalo sauce glazed boneless chicken thigh, blue cheese sauce

Cucumber & Chilli salad (v)(gf) 5

Cucumber, chilli, fennel & dill salad, sesame oil

Cauliflower croquette (v) 3

Caramelised cauliflower cheese croquettes, Marmite mayonnaise, Parmesan

Fried miso & sesame chicken 6

Fried & miso honey glazed boneless chicken thigh, sesame yoghurt, toasted sesame

Fried corn ribs (v)(gf) 5

Fried corn on the cob ribs, house seasoning

Kimchi slaw (v)(gf) 4

Shredded white & red cabbage, kimchi, mayonnaise

BIG DIPS

Smoky houmous & curry oil (v)(gf) 4.5

Houmous, smoked salt, curry oil, crispy chick peas

Crispy chilli & garlic yoghurt (v)(gf) 3.5

Hung yoghurt, crispy chilli, roast garlic, parsley

Our Wild farmed 00 flour dough is hand rolled & proved for 72 hours, baked at 400c
We use rice flour for gluten free guests

This menu runs Thursday, Friday & Saturday