



EVENING MENU

- WHILE YOU WAIT -

BREAD & OLIVES	6.5
<i>Alex Gooch bread board, mixed olives, olive oils, sea salted butter</i>	
MIXED OLIVES	3.5
ROASTED SALTED NUTS	2.5

- TO START -

BRUSCHETTA OF WELSH RAREBIT	6.5
<i>Cheese sauce on sourdough, apple chutney, rocket</i>	
CREAMY GARLIC MUSHROOMS	7.9
<i>Roasted creamy garlic mushrooms, toasted sourdough bread</i>	
SALT & PEPPER SQUID	6.9
<i>Salt and pepper coated squid rings, winter slaw, garlic aioli</i>	
SMOKED POTTED MACKEREL	7.5
<i>Potted mackerel, lemon & herb butter, sourdough crisp</i>	
ROASTED BUTTERNUT SQUASH SOUP	6.9
<i>Chef's homemade soup, toasted focaccia, salted Welsh butter</i>	
FRIED CRISPY CHICKEN WINGS	6.9
<i>Five BBQ/ASIAN or BLUE CHEESE crispy wings</i>	
KATSU CAULIFLOWER WINGS	5.9
<i>Cauliflower wings coated in a katsu sauce</i>	

- CHEFS MAIN COURSES -

PAN ROASTED CHICKEN SUPREME <i>truffle mash, tender stem broccoli and chestnut mushroom & pea fricassee</i>	18.5
ROASTED RUMP OF LAMB <i>beetroot, roasted carrots, buttery mash, red-wine sauce</i>	21.9
PAN ROASTED LOIN OF COD <i>with chorizo, tomato, smoked paprika & white bean cassoulet</i>	17.9

- STEAKS -

Richards of Crickhowell High-Class Butchers Dry-Aged steaks served with fries, onion rings, vine tomato & portobello mushroom

8oz SIRLOIN	24.5
8oz RUMP	22.9
<i>(Add peppercorn or blue cheese sauce +2)</i>	

- CURRIES -

SWEET POTATO AND CHICKPEA CURRY	14.5
<i>Served with teardrop naan, pappadum, mango chutney, rice (half & half +2)</i>	
CURRY OF THE DAY	14.9
<i>Served with teardrop naan, pappadum, mango chutney, rice (half & half +2)</i>	

- DRAGON BURGERS -

THE DRAGON BURGER	14.5
<i>Two 4oz beef patties, house burger sauce, shredded baby gem, red onion, Swiss cheese, brioche bun, fries</i>	
THE MOUTH OF THE DRAGON BURGER	14.9
<i>Two 4oz beef patties, chilli relish, shredded baby gem, red onion, Swiss cheese, brioche bun, fries</i>	
THE DRAGON CHICKEN BURGER	14.5
<i>Katsu curried 8oz chicken breast, minted yogurt, shredded baby gem, red onion, brioche bun, fries</i>	
THE DRAGON VEGGIE BURGER	14.5
<i>Moving Mountain's burger patty, shredded baby gem, red onion, Swiss cheese, brioche bun, fries</i>	

- CLASSICS -

RICH BEEF LASAGNE	14.5
<i>Homemade beef lasagne, toasted garlic focaccia, side salad</i>	
WELSH ALE BATTERED FISH & CHIPS	15.9
<i>Felinfoel ale battered fish of the day, chunky chips, mushy peas, handmade tartare sauce with a fresh lemon wedge</i>	
RICH BEEF CHILLI CON CARNE	14.9
<i>Homemade beef chilli, sour cream, nachos, rice (half & half +2)</i>	
PIE OF THE DAY	16.5
<i>Homemade pie of the day, puff pastry lid, peas, gravy, chips or mash</i>	

- VEGETARIAN / VEGAN DISHES

VEGAN CHILLI	13.5
<i>Vegan three-bean chilli, basmati rice, nachos</i>	
VEGETARIAN WINTER BAKED GOATS CHEESE SALAD	14.5
<i>Goats cheese, roasted beetroot, squash, kale</i>	
PROVENÇAL VEGETABLE LASAGNE	13.9
<i>Homemade vegetable lasagne, toasted garlic focaccia, side salad</i>	
WINTER VEGETABLE PIE	14.9
<i>Homemade vegetable pie, puff pastry lid, winter vegetables, chips or mash</i>	
ALE BATTERED HALLOUMI	14.5
<i>Felinfoel ale battered halloumi, chunky chips, mushy peas, handmade tartare sauce</i>	