



## 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 &amp; herb butter, toasted sourdough</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>BBQ or SWEET CHILLI crispy wings</i>	
KATSU CAULIFLOWER WINGS . . . . .	5.9
<i>Cauliflower wings coated in a katsu crumb, katsu sauce, winter slaw</i>	

### - CHEFS MAIN COURSES -

PAN ROASTED CHICKEN SUPREME <i>truffle mash, tender stem broccoli and chestnut mushroom &amp; 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 &amp; 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

*(Add peppercorn or blue cheese sauce +£2)*

### - CURRIES -

SWEET POTATO, SPINACH & CHICKPEA CURRY . . . . .	14.5
<i>Served with teardrop naan, pappadum, mango chutney, rice (half &amp; half +£2)</i>	
CURRY OF THE DAY . . . . .	14.9
<i>Served with teardrop naan, pappadum, mango chutney, rice (half &amp; 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 &amp; half +2)</i>	
PIE OF THE DAY . . . . .	16.5
<i>Homemade pie of the day, puff pastry lid, peas, 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>	
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, fresh lemon wedge</i>	