



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 focaccia bread</i>	
GARLIC & CHILLI SHELL-ON KING PRAWNS	8.9
<i>Served with rocket</i>	
SALT & PEPPER SQUID	6.9
<i>Salt & pepper coated squid rings, summer citrus slaw, garlic aioli</i>	
ROASTED TOMATO & RED PEPPER GAZPACHO	6.9
<i>Chef's homemade gazpacho, toasted rosemary focaccia</i>	
FRIED CRISPY CHICKEN WINGS	6.9
<i>BBQ / Sweet Chilli / Siracha / Ranch</i>	
KATSU CAULIFLOWER WINGS	5.9
<i>Cauliflower wings coated in a katsu crumb, katsu sauce, winter slaw</i>	

- DRAGON BURGERS -

THE DRAGON BURGER	14.5
<i>Two 4oz beef patties, bacon, 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, bacon, chilli relish, shredded baby gem, red onion, Swiss cheese, brioche bun, fries</i>	
THE DRAGON JERK CHICKEN BURGER	14.5
<i>Jerk chicken breast, honey & lime slaw, 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>	

- VEGETARIAN / VEGAN DISHES

VEGAN CHILLI	13.5
<i>Vegan three-bean chilli, basmati rice, nachos</i>	
PROVENÇAL VEGETABLE LASAGNE	13.9
<i>Homemade vegetable lasagne, toasted garlic focaccia, side salad</i>	
VEGAN BUDDHA BOWL	12.9
<i>Avocado, baby plum tomatoes, spring onion, quinoa, radish, chickpeas, herb flatbread</i>	
ALE BATTERED HALLOUMI	14.5
<i>Felinfoel ale battered halloumi, chunky chips, mushy peas, handmade tartare sauce, fresh lemon wedge</i>	

- CHEF'S MAIN COURSES -

PAN ROASTED CHICKEN SUPREME <i>truffle mash, asparagus and chestnut mushroom & pea fricassee</i>	18.5
LAMB CHOPS <i>spring onion mash, Wye valley asparagus, celeriac puree, pan fried baby corn & summer berry jus.</i>	21.5
PAN SEARED LOIN OF COD <i>crushed new potatoes, confit fennel, samphire and a crayfish & butter sauce</i>	17.9
SEAFOOD TAGLIATELLI <i>homemade tomato sauce, squid, crayfish, king prawns, muscles finished with fresh parsley</i>	20.9

- 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>	

- CURRY-

SWEET POTATO, SPINACH & 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>	

- 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>	
GAMMON EGG & CHIPS	14.5
<i>Richard's butchers 8oz gammon steak, fried egg, grilled fresh pineapple, skinny fries & peas</i>	
CAESAR SALAD (Add Chicken £3)	11.9
<i>Gem lettuce, anchovy dressing, garlic & croutons</i>	

PLEASE INFORM OUR STAFF IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE