



Starters

Homemade Soup (V, Vg)

served with a ciabatta

(Gluten, Celery)

£7.50

Garlic & Parsley Ciabatta (V)

(Gluten, Dairy)

£4.95

Garlic & Parsley Ciabatta with Mature Cheddar (V)

(Gluten, Dairy)

£6.35

Smoked salmon and Ricotta Crostini

served with a honey mustard dressing

(Fish, dairy, gluten, mustard)

£8.95

Garlic Mushroom with Garlic Bread (V)

Mushrooms in a creamy garlic sauce

served with Garlic and Parsley Ciabatta

(Gluten, Dairy)

£7.75

Pate of the day

served with chutney & toasted ciabatta bread

(Gluten, Sulphites)

(Dairy, Soya, Celery, Fish, Nuts, Mustard, Sesame, Eggs)

£7.50

Mains

6oz Beef Burger

in a toasted wheat & sourdough roll with smoked streaky bacon, red onion marmalade, lettuce, tomato and cheddar cheese with our own 1085 burger sauce, served with chips and coleslaw

(Celery, Gluten, Egg, Dairy, Mustard, Sulphites, Sesame, nuts)

£16.50

1085 Mountain Beef Burger

Two 6oz Beef Burgers served in a toasted wheat and sourdough roll, smoked streaky bacon, Pineapple, Red onion Marmalade, Lettuce, Tomato, Hash Brown, Smoked Applewood cheese and Cheddar cheese with our own 1085 burger sauce served with chips and coleslaw

(Celery, Gluten, Egg, Dairy, Mustard, Sulphites, Sesame, nuts)

£23.50

8oz Sirloin Steak

with a roasted half tomato, mushrooms, served with chips and garden peas

£25.95

Blackened Cajun Chicken Burger

in a toasted wheat and sour dough roll with lettuce, tomato and red onion marmalade topped with Cheddar Cheese and served with coleslaw and chips

(Gluten, dairy)

£16.50

8oz Gammon Steak

Served with an Fried Egg and/or Pineapple, chips and garden peas.

(Eggs)

£13.95

Homeade battered Cod and Chips (GF)

Deep fried with our own homemade batter using GF flour, served with mushy peas, chips and a homeade tartare sauce

(Fish)

£17.50

Lentil, carrot and onion Burger

with spring onions, garlic, cumin and coriander, served in a toasted wheat and sour dough roll with lettuce, tomato and red onion marmalade topped with Cheddar Cheese and served with coleslaw and chips

(Gluten, (GF roll available) celery)

£14.75

Vegan Penang Curry (V, VG, GF)

An aromatic coconut sauce with cauliflower, green beans, peppers, mange tout, served with Basmati & wild rice and vegan sour cream

£15.95

Plus SPECIALS board on weekends only

Desserts

Chocolate Fondant (V, GF)

Yummy Hot' Chocolate Fondant Served With Ice cream or Sorbet & Belgian Chocolate Sauce

(Eggs, Dairy, Soya, Nuts)

Single £7.95 Sharing £13.95

Lemon Tart (V)

Butter pastry base with a smooth rich lemon fillingn served with Ice cream or Sorbet

(Gluten, Dairy)

£7.95

Chocolate Truffle Cake (GF, V, Vg)

chocolate biscuit base with chocolate truffle mousse dispersed with cubes of chocolate brownie served with ice cream

(Soya, Nuts, Peanuts)

£7.95

Cheese board (V)

Selection of Welsh Cheese

Snowdonia Green Thunder, Beechwood Smoked, Perl Las and Black Sheep (Ewe's milk)

(Dairy, Gluten)

£7.95

Ice Cream (GF, V)

ask staff for choice of flavours

(Dairy, Soya, Nuts)

Sorbet (GF, V)

ask staff for choice of flavours

(Nuts, Peanuts)

1 scoop - £4.25

2 scoops - £6.50

3 scoops - £8.00