



Starters

Homemade Soup (V)

served with a ciabatta

(Gluten, Celery, Dairy)

£6.75

Garlic & Parsley Ciabatta (V)

(Gluten, Dairy)

£4.50

Garlic and Parsley Ciabatta with Dragon Mature Cheddar (V)

(Gluten, Dairy)

£5.75

Fresh Salmon Salad

Shredded salmon served on a bed of shredded lettuce, cucumber, radish and herbs with a salad dressing

(Fish)

£8.50

Vegan Dippers

Served with Habanero mango chilli dip

(Gluten)

£6.50

Roasted Field Mushrooms

*with a Parmesan and Blue cheese herby crust,
served on a dressed green salad and baby tomatoes*

(Gluten, Dairy)

£6.75

Patchwork Welsh Dragon Pate of the day

served with chutney & toasted ciabatta bread

(Gluten, Sulphites)

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

£7.95

Mains

6oz Bwydlyn Gourmet Steak 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 & coleslaw

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

£14.95

1085 Mountain Gourmet Steak Burger

Two 6oz Bwydlyn Gourmet Steak 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)

£22.95

8oz Bwydlyn Sirloin Steak

*with a roasted whole tomato, Portobello mushroom, served with chips, garden peas & a peppercorn sauce
(Dairy, Soya, Celery, Egg, Gluten)*

£23.75

Smokey BBQ Chicken Burger

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

(Gluten, dairy)

£14.95

Bwydlyn Pork Sausages

Served with black pudding mash potato with caramelised red onion gravy

(Dairy, Gluten, Sulphites)

£12.95

Lamb Madras curry (GF)

Served with Basmati and wild rice, a yoghurt dip and a Naan bread

(Dairy)

£17.95

Homemade battered Cod and Chips

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

(Fish)

£15.95

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*

£14.50

Desserts

Chocolate Truffle Cake (V, Vg, GF)

Gluten Free Brownie Squares with a rich salted caramel sauce, sprinkled with chocolate crumbs

(Nuts, Peanuts)

£6.95

Lemon Tart

A buttery pastry with a lemon panacotta filling & served with a scoop of ice cream or sorbet

(Egg, Dairy, Nuts)

£6.95

Baked Lemon and Raspberry Cheesecake

*A crunchy biscuit base with a smooth rich baked lemon cheesecake finished with whole raspberries and a raspberry
ripple top*

(Egg, Dairy, Soya, Sulphite, Nuts)

£6.95

Ice Cream (GF, V)

*Vanilla, Salted caramel, Lemon Crunch,
Triple Chocolate and Strawberry*

(Dairy, Soya, Nuts)

Sorbet (GF, V)

Raspberry and Mango

(Nuts, Peanuts)

1 scoop - £3.95

2 scoops - £5.55

3 scoops - £6.95