



### **Sharers**

#### Bwyta Bach – Welsh Tapas Sharer

Dates wrapped in streaky bacon, Glamorgan sausage balls with a Perl Wen, Welsh brie melted centre, King prawn and Welsh chorizo skewer, picante olives and local breads

£14.95

#### Welsh Grazing Board

A selection of Welsh cheese and cured meats served with garlic focaccia, olives, and a selection of pickles, fruits, nuts and seeds

£15.95

#### Welsh Farmhouse Slab

Warmed pork pie, scotch egg, roast ham, Welsh cheddar and Perl Las with homemade slaw and pickles

£14.95

### **Plat Mawr – Main Dishes**

#### Steak – Cobbles Cut of the Day (ask your server)

Served with our hand-cut, triple cooked chips, fried marrow and own recipe pepper sauce

Own recipe Welsh Beef Burger made with Penderyn Whiskey & Perl Las, served with crisp onion and our hand-cut, triple cooked chips

£11.95

Cobbles own recipe, Welsh beef lasagna, served with our hand-cut, triple cooked chips and garlic focaccia

£10.95

The Taffia – Baked, free range local hens eggs in a rich tomato and welsh cheddar sauce with chunky Welsh chorizo

£7.95

Tender Welsh Pork belly, served with Welsh black pudding, purple sprouting broccoli and our own recipe apple and Welsh cider sauce

£11.95

Catch of the day, Welsh ale battered white fish, served with our hand-cut, triple cooked chips, minted pea puree and own recipe tartar sauce

£11.95

Smoked, peppered mackerel salad on a bed of sauté Welsh mid potatoes, dressed leaves and horseradish

£9.95