



OPEN FIRE COOKING

## STARTERS AND APPETISERS

**SHAVED STEAK AND HORSERADISH SALAD (GF) / 9**

**CROQUETAS SERVED WITH FIRE AND FORK TOMATO CHUTNEY / 8.50**

Smoked free-range Chicken, enriched mashed potato, tarragon and lemon  
Or, fire-roasted red pepper, courgette, enriched mashed potato, Welsh cheddar (V)

**12HR EMBER-BAKED FENNEL HEART SALAD (VE) / 8**

Smoked salt, lemon, roasted garlic, Welsh Cold Pressed Rapeseed oil

**4 HR SMOKED WINGS (GF) / 8.50**

Lemon and Herb butter wings with house Ranch dressing dip

**WHOLE SHRIMP COCKTAIL (GF) / 8.50**

Grilled, whole Jumbo Shrimp, house Mary Rose Sauce with a pickled cucumber and tomato salad

## MAIN COURSE

**THE FIRE & FORK PLATTER / 65**

An open fire feast of Picanha Steak, 8 Chicken Wings, Jumbo Shrimp, Croquetas with Fire & Fork chutney, Kale & Leek Gratin, Chargrilled Tenderstem Broccoli, Fries & Peppercorn sauce

**28 day DRY AGED, HAND CUT PICANHA STEAK, 8oz / 28**

Choose one of the following whipped butters or sauces: Café du Paris, Bone Marrow, Béarnaise or Peppercorn

**28 day DRY AGED HAND CUT, PICANHA TAIL FILLET 8oz / 30**

Choose one of the following whipped butters or sauces: Café du Paris, Bone Marrow, Béarnaise or Peppercorn

**SMOKED AND BRAISED OX CHEEKS, POLENTA, SALSA VERDE / 27**

4hr smoked Welsh Ox Cheek then braised in red wine and aromatics until tender. Served with creamy polenta and our own house salsa verde made with Welsh Cold pressed Rapeseed Oil

**BAY & ROSEMARY SMOKED FISH CAPER AND LEMON DRESSING / Please ask server**

Please ask for today's selection. We smoke sustainable fish fillets over wild herbs and serve with our house Beurre Monte with lemon and capers

**½ FREE RANGE, SMOKED CHICKEN, CHICKEN JUS, GRILLED LEMON / 18.50**

4hr Smoked Welsh Free-Range Chicken with our own house rub. Served with our own silky, chicken Jus.

**FIRE & FORK BURGER / 18**

Double smash patty, Monterey Jack and American burger cheese, Fire Roasted Bacon Jam, house pickles, toasted brioche bun and our house burger sauce

**WELSH FREE RANGE PORK TOMAHAWK / 17**

Brined and grilled Neil Powell Welsh Pork Tomahawk, with a Welsh Cider and wholegrain mustard cream sauce

**WHOLE, STUFFED SQUASH (VE/GF) / 16**

Roasted squash, with seasonal greens, seasoned rice, chickpeas and slow roast garlic

## SIDE DISHES

**DAUPHINOISE POTATOES / 6**

**SEASONED SKIN ON FRIES / 4.50**

**KALE AND BURNT LEEK GRATIN WITH GRUYERE / 5**

**GRILLED TENDERSTEM BROCCOLI, ALMONDS, SMOKED SALT, RAPESEED OIL / 5**

For allergen information or if you have any questions about the menu, please feel free to ask your server.