

BRUNCH MENU

Cured Italian meats 10 Nocellara olives (ve) 6 Warm focaccia (ve) 5 Extra Virgin Olive Oil, Balsamic Vinegar SNACKS Hot honey chilli chicken wings 8 Blistered padron peppers, coriander, cashew cream, smoked sea salt (v / ve) Crispy cauliflower, gochujang soy, sesame glaze (v / ve) 6 Ham hock croquette, dijonaise Pork belly bites, Penderyn BBQ glaze, sauerkraut 7 MAINS Nduja rarebit on sourdough, hot honey, pickled vegetables 15 Truffled pulled beef sandwich on sourdough, emmental, 17 horseradish creme fraiche, pickled red onion, fries Smoked salmon, avocado, toasted croissant, 16 Grilled flatbread, jalapeno houmous, crispy cauliflower, 15 soft boiled egg, rocket pickled cucumber, carrot salad, tzatziki Grilled chicken sandwich, toasted focaccia, streaky bacon, The Aura beef burger, smoked applewood cheddar, 17 18 avocado, baby gem, tomato, mayonnaise, fries streaky bacon, caramelised onions, aioli, fries Chicken caesar, baby gem, anchovies, parmesan, focaccia croutons 19 DESSERTS Sticky toffee pudding, Barti Ddu caramel White chocolate & passionfruit posset 8 Ice cream & sorbets, granola 8 sauce, clotted cream ice cream 8 Welsh cheese selection, port & grape chutney, celery, cheese biscuits 8 BOTTOMLESS BUBBLES A main course plus 90 minutes of prosecco 35.00 One drink served at a time. We reserve the right to refuse service - Please drink responsibly SIDES Fries (ve) Creamed potato (v) or Thick-cut chips (ve) 4 add roasted garlic & parmesan (v) 2 Black Bomber mac' & cheese (v) 6

Tenderstem broccoli, chimichurri (v / ve) 7

(v) vegetarian | (ve) vegan

(v / ve) vegetarian dish can be adapted to vegan