

Mixables

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| Bowl of marinated olives (v) | £3.50 |
| Garlic Ciabatta Balsamic glaze (v) | £2.95 |
| Cheesy Garlic Ciabatta (v) | £3.95 |
| Crispy Whitebait, lemon mayonnaise | £3.95 |
| Chipolatas, sticky glaze | £4.50 |
| Baked Camembert | £8.95 |
| cranberry compote, baguette crostini's | |

Sandwiches & Toasties

All served with salad & coleslaw

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| Cheddar cheese & tomato toastie | £4.95 |
| Roast Ham & cheddar cheese toastie | £5.50 |
| Bacon & Double Egg, sourdough bap | £5.95 |
| Turkey, cranberry & stuffing baguette | £5.95 |
| Prawn Marie-Rose, open baguette, baby gem lettuce | £5.95 |
| Cajun Chicken, lemon mayonnaise, baguette | £6.95 |
| Minted Lamb, baby gem lettuce, baguette | £7.95 |
| Steak Ciabatta, 6oz sirloin steak, red onion marmalade, fried egg | £8.50 |

Salads & Pasta

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| Cajun Chicken, coleslaw, baby leaves, sliced tomatoes, onions | £9.95 |
| Prawn salad, Marie-rose sauce, tomatoes, iceberg lettuce, paprika | £9.95 |
| Penne Arrabiata penne pasta, spicy tomato sauce | £9.95 |

Lighter Meals

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| Pork Sausages, mashed potato, onion gravy, garden peas | £7.95 |
| 6oz Gammon Steak, fried egg, pineapple, chips & peas | £9.95 |
| 6oz Sirloin Steak, chips & peas | £9.95 |
| Philly Steak Filled Baguette, peppers, onions, cheese & chips | £9.95 |
| Beer Battered Haddock, chunky chips & mushy peas | £9.95 |
| Honey Roast Ham, two fried eggs & chips | £9.95 |

Starters

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| Potatas Bravas, crispy potatoes, spicy tomato sauce, dipping bread (v) GF | £5.95 |
| Haddock Goujons, tartare sauce, salad | £4.95 |
| Cajun Chicken Skewers, citrus creme fraiche, mixed leaf salad | £5.95 |
| Chef's Homemade Winter Vegetable Soup, warm crusty bread (v) GF* | £5.50 |
| Creamy Garlic Mushrooms, white wine cream sauce, garlic bread (v) GF* | £5.95 |
| Brandy & Herb Chicken Liver Pate, house chutney, toasted bread GF* | £6.50 |
| Prawn Cocktail, atlantic prawns, homemade Marie-Rose sauce, baby gem lettuce, buttered brown bread GF* | £6.95 |

Mains

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| Beer Battered Haddock, chunky chips & mushy peas | £13.50 |
| Slow Cooked Belly Pork, savoy cabbage & bacon, creamy mash potato, red wine gravy GF | £13.95 |
| Fish Pie salmon, cod, prawns & smoked haddock, mashed potato, mature cheddar and side of seasonal veg GF | £14.95 |
| Pan Fried Trout Fillet, buttered new potatoes, sugar snap peas & chive butter sauce GF | £13.95 |
| Steak & Ale Pie, mashed potato, mixed vegetables & gravy | £12.95 |
| Vegan Shepherd's Pie, with pickled red cabbage & crusty bread | £11.95 |
| Keralan Cauliflower & Red Pepper Curry, cooked cauliflower and sliced red pepper in a Keralan style coconut curry sauce (Vg) GF | £11.95 |
| Slow Roasted Lamb Shank, creamy mash, seasonal greens, red wine jus GF | £15.95 |
| Oven Baked Chicken Breast, creamy garlic mushrooms, new potatoes, seasonal vegetables GF | £12.95 |

Alyn Sizzlers

Enjoy your favourite topping on our hot iron sizzling skillets with sliced mixed peppers and onions. All accompanied with chips, salad and coleslaw

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| Cajun Chicken £12.95 | Minted Lamb GF £14.50 |
| Teriyaki Steak GF £14.95 | Cajun Halloumi GF £11.95 |

Grill

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| 12oz Gammon Steak, fried egg, pineapple, chips & peas | £13.95 |
| <i>All of the following steaks are served with grilled tomato, flat cap mushroom, homemade onion rings and chunky chips</i> | |
| The Alyn Mixed Grill, sirloin steak, chicken breast, gammon steak, pork chop, sausage, black pudding, fried egg | £21.95 |
| 10oz Rib Eye, the steak with the most flavour - best served medium to get the taste from all the marbling | £19.95 |
| 8oz Sirloin Steak, a favourite of ours at the Alyn, a well flavoured lean meat | £18.95 |
| 8oz Fillet Steak, the leanest cut from the cow, best served medium rare but great for those who like it well done too! | £22.95 |

Burgers

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| Alyn Steak Burger, cheddar cheese, bacon, coleslaw, chips | £12.95 |
| Cajun Chicken Burger, chips, coleslaw | £12.95 |
| Sloe Gin, Cranberry, Ginger & Parsnip Burger, spicy salsa (Vg) | £12.95 |

Side Orders (all £2.95)

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| Chunky chips with sea salt |
| French fries with sea salt |
| Sweet potato fries |

Sauces (all £2.95)

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| Homemade Onion rings | Peppercorn sauce |
| Creamy mashed potato | Red wine gravy |
| Seasonal vegetables | Blue cheese sauce |

(v) suitable for vegetarians. (n) ingredients contain nuts. (Vg) suitable for Vegans. Please note that other dishes may contain traces of nuts. All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

White

175ml Bottle

- The Paddock Chardonnay, Australia** £4.25 £15.95
A tropical tour de france, with pineapple freshness matched by peach fruitiness that complements this wine's vanilla-scented oak.
- Operetto Gargenega Pinot Grigio, Italy** £4.50 £16.50
Delicacy is the order of the day here, delicate pear and almond flavours wrapped in a soft mouth-feel.
- Gable View Sauvignon Blanc, South Africa** £4.50 £16.50
Crisp and intense, ripe apple and pear flavours fill the mouth hile the crisp acidity of the Sauvignon grape quenches your thirst
- Chablis Domaine Jean Defaix, Chablis France** £34.95
A naughty clean classic Chablis that aches for fish or just some elegant drinking
- Mamaku Sauvignon Blanc, Marlborough NZ** £22.95
Gooseberries, passion fruit and an exotic tropical aroma leap from your glass in this delicious wine
- Domaine les Ronces Picpoud de Pinet France** £19.50
Picpoul' means the 'lip-stinger' because of the grape's refreshing zestiness, coupled with ripe fruit
- Cloudy Bay Sauvignon Blanc, Marlborough NZ** £39.95
Citrus, gooseberries and even a curranty fruit abound in this gorgeous wine from New Zealand. Possibly the most prestigious Sauvignon Blanc in the World.
- Le Coste Trebbiano di Romagna dal Nespoli, Italy** £17.95
This pear and almond-scented treat is from Italy's gastronomic heartland and beautifully versatile.
- Domingo Martin Albarino, Spain** £24.95
A taut steely core draped with layers of elegant fruit perhaps the world's greatest seafood wine.

Sparkling

- Tosti Prosecco DOC NV 20cl** £6
A small bottle of prosecco, just enough for two small glasses, or one very large one!
- Vitelli Prosecco, Italy** £19.95
Perfect Prosecco - soft, lively and tasty with pear, green apple and lemon flavours.
- Belstar Cuvee Rose, Italy** £26
Frothy, pear and almond Prosecco enriched with the strawberry and currant flavours of Pinot Noir.
- Vueve Delaroy Brut NV, Champagne** £34.95
Our house Champagne. A beautifully balanced wine with lovely fresh fruit and a brioche toastiness.
- Taittinger Brut Reserve, Champagne** £54.95
Top-notch Champagne from one of the best houses in the region - a very elegant way to celebrate anything you want.

Red

175ml Bottle

- Gable View Cabernet Sauvignon, South Africa** £4.25 £15.95
A beautifully precise and lively Cabernet with a core of blackcurrant and redcurrant vivacity running through it.
- San Abello Merlot, Chile** £4.50 £16.50
Merlot is an old French word for 'blackbird' because they love these sweet, soft, plummy grapes when they are ripen to make wines like this.
- The Old Press Shiraz, Australia** £4.50 £16.50
Dark, smooth and juicy, we love the blackberries in this wine mixed with a light, sun-ripened spice.
- Vivanco Rioja Crianza, Spain** £29.95
Elegance and suppleness in a glass, with bright and juicy cherry, currants and vanilla.
- Chateau Musar, Lebanon** £39.95
Chateau Musar is a uniquely different wine from the Bekaa Valley, produced by master winemaker Serge Hochar. Concentrated and rich with plums, liquorice and spice. Musar is a fabulously different wine.
- Fico Grande Sangiovese, Italy** £17.95
Delicious, easy-going Italian red made from the same grape used in Chianti - black cherries, plums and peppery spice.
- Little Eden Pinot Noir, Australia** £24.95
A wine that just wants to be delicious, from a small, family-run producer, dedicated to fresh, fruit styles of wine.
- El Colectivo Malbec, Argentina** £21.95
The ultimate, hearty South American steak wine, suitably rich and juicy with a firm finish.
- Lorosco Reserva Colchagua Carmenere, Chile** £19.50
Lightly spiced with a hint of leafy freshness this is a mid-weight and versatile red.

Rose

175ml Bottle

- La Maglia Rosa Pinot Grigio Blush, Italy** £4.50 £16.95
This wine is very easy-drinking with subtle red fruit flavours & a soft finish.
- The Bulletin Zinfandel Rose, USA** £4.50 £16.95
Notes of black cherry on the nose, with a palate chocked full of raspberry & watermelon fruit flavours. It's a juicy wine, yet light & refreshing on the finish.
- Chateau d'Astros Rose Cotes de Provence, France** £24.95
Elegant, unusually soft with modish flavours of pineapple, wild strawberries, and red berries.