

M nibbles

Bowl of marinated olives(v)(n)	£3.50
Garlic Ciabatta Balsamic glaze (v)	£2.95
Cheesy Garlic Ciabatta Mozzarella & Cheddar (v)	£3.95
Crispy Whitebait, lemon mayo	£3.95
Baked Camembert GF* (v) cranberry compote, baguette croute	£8.50

Sandwiches & Toasties

All served with salad & coleslaw

Roast Ham & Cheddar toastie	£5.50
Cheddar cheese & tomato toastie	£4.95
Bacon & Double Egg, sourdough bap	£5.95
Hot Tuna & Cheddar melt, 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

Cajun Chicken, coleslaw, baby leaves, sliced tomatoes, onions	£9.95
Crispy beef, sweet chilli glaze, baby leaves, sliced tomatoes, onions	£9.95
Penne Arrabiata penne pasta, spicy tomato sauce	£9.95

Lighter Meals

Pork Sausages, mashed potato, onion gravy, garden peas	£7.95
6oz Gammon Steak, chips & peas	£8.95
6oz Sirloin Steak, chips & peas	£8.95
Philly steak filled baguette, peppers, onions, chesse & chips	£9.95
Beer Battered Haddock, chunky chips & mushy peas	£9.95
Honey Roast Ham, two fried eggs & chips	£9.95

Starters

Potatas Bravas, crispy potatoes, spicy tomato sauce, dipping bread GF*	£5.95
Haddock goujons, tartar sauce, salad	£4.95
Breaded brie, cranberry compote, baby leaf salad (v)	£5.95
Chefs homemade soup, warm crusty bread GF*	£5.50
Creamy garlic mushrooms, white wine cream, garlic bread (v) GF*	£5.95
Duck liver & apricot pate, house chutney, toasted bread GF*	£6.35
Prawn cocktail, juicy Icelandic prawns, homemade Marie-Rose sauce, baby gem lettuce, bread & butter GF*	£6.95

Mains

Beer Battered Haddock, chunky chips & mushy peas	£13.50
Fish pie, salmon, cod, prawns & smoked haddock, mashed potato, mature cheddar & seasonal veg GF	£14.95
Pan fried Seabass, new potatoes, seasonal vegetables, chorizo & tomato sauce GF	£13.25
Steak & Ale pie, mashed potato, mixed vegetables & gravy	£12.95
Spinach & red pepper lasagne, salad garnish, garlic ciabatta (v)	£11.95
Squash cranberry & red onion tagine, roasted butternut squash, orange cinnamon, cranberries & sultanas, with couscous (Vegan)	£10.95
Oven baked Chicken breast, creamy garlic mushroom sauce, seasonal vegetables, new potatoes GF	£12.95
Slow roasted Lamb Shank, creamy mash, seasonal greens, red wine jus GF	£15.95

Alyn Sizzlers

Our hot iron sizzling skillets are topped with sliced mixed peppers and onions.
All accompanied with chips, salad and coleslaw

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

Grill

12oz Gammon steak, fried egg, pineapple, chips & peas GF	£13.50
<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 GF*	£21.95
10oz Rib Eye, the steak with the most flavour - best served medium to get the taste from all the marbling GF	£19.95
10oz Sirloin Steak, a favourite of ours at the Alyn, a well flavoured lean meat GF	£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! GF	£22.95

Burgers

Alyn Steak Burger, cheddar cheese, bacon, coleslaw, chips	£12.95
Cajun Chicken Burger, chips, coleslaw	£12.95
Asian Spiced Vegetable Burger, topped with halloumi, lettuce, tomato (v)	£12.95
<i>£1.50 for extra topping - fried egg, flat mushroom, onion rings, Cheddar, Bacon</i>	

Side Orders (all £2.95)

Chunky chips with sea salt
French fries with sea salt
Homemade Onion rings
Dressed house salad

Sauces (all £2.95)

Sweet potato fries
Creamy mashed potato
Seasonal vegetables
Peppercorn sauce
Red wine gravy
Blue cheese sauce

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.