

## SANDWICHES

Served until 17:00

All served with House Salad & Crisps

Choose from Flat Bread, Tiger Bun or Gluten Free

Chicken & Bacon	8
Fish Finger, Tartar & Lemon	9.5
Egg Mayonnaise & Watercress (V)	7.5
Four Cheese & Onion (V)	7.5
Steak & Red Onion Jam	11.5
BLT & Ranch Dressing	8.5
Upgrade to Fries (GF)(VG)	1.5
Upgrade to Hand Cut Chips (GF)(VG)	2.5

## SMALL PLATES

Soy Crispy Beef (GF)(N) Chilli & Lime Mayo, Cashews	6.5
Lamb Belly Fritters (GF) Mint Aioli	8
Catalan Tomato Bread (V*) Boquerones Anchovies	7.5
Gordal Olives (GF)(V)	5.5
Breads, Oil & Balsamic (V)(GF*)	5
Jalapeño, Bacon & Cheese Croquettes (GF) Cheese Sauce	6
Korean Chicken Bao Buns	7.5
Edamame Beans (GF)(VG)	5
Fried Valencian Almonds (VG)(GF)(N) With or Without Rosemary	4

## STARTERS

Pan Fried Scallops Hazelnut Picada, Chorizo	10
Pan Fried Pigeon Breast (GF) Endive, Nasturtium, Quails Egg, Parma Ham Crisp	9.5
Soup of the Day (V)(GF*) Sourdough Bread, Whipped Butter	7

Burrata (GF*) Spicy Nduja, Gremolata	9.5
King Mushroom (VG)(GF) Pea Purée, Shropshire Truffle, Watercress	8.5
Tempura Soft Shell Crab (GF) Black Pepper Sauce, Spring Onion, Chilli	8.5

## MAIN COURSES

Chicken Ballotine (GF) Stuffed with Spinach & Oregano Mousse, Wild Mushroom, Leek, Saffron Potatoes, Café au Lait Sauce	18.5
Blueberry Duck (GF) (Served Pink) Sauteed Cabbage, Parmentier Potatoes, Blueberry Sauce	19.5
Local Dolwen Lamb (GF) Boulangere Potatoes, Charred Leeks, Garlic Puree & Tenderstem Broccoli	24
Fish & Chips (GF) Beer Battered Haddock, Triple Cooked Chips, Creme Fraiche Peas & Tartar Sauce	15.5

Harissa Roasted Carrot & Fennel (GF)(VG) Green Lentils, Cashew 'Yoghurt'	15.5
Cedar Planked Salmon (GF) Confit Potatoes, Warm Charred Chicory, Caramelised Apple & Olive Salad, Red Wine Reduction	18
Baked Seabass Fillet (GF) Lemon & Dill Crumb, Crushed Potato Cake, Brown Shrimp, Cider Cream	22.5
Pearl Barley Risotto (V) (VG*) Sun-Dried Tomato, Spinach, Feta, Toasted Sunflower Seeds	15

## THE "BERTHA" GRILL

We proudly use a Bertha Charcoal Oven, which allows our chefs to impart the delicious smoked flavour typical of traditional charcoal grilling, combined with the precision of modern cooking techniques.

All of our steaks are aged for a minimum of 35 days to concentrate the exceptional flavour of the meat.

All our steaks are served with either Hand Cut Chips, Fries or Bone Marrow Mash & any Side or Sauce of your choice.

## CUT TO WHATEVER SIZE YOU LIKE

Select your cut, choose from 8oz - 24oz  
(in 2oz increments).

Hereford Picanha (Rump Cap) (GF)	2.3 p/oz
Welsh Sirloin Steak (GF)	2.7 p/oz
Welsh Ribeye Steak (GF)	3.1 p/oz
Brazilian Fillet Steak (GF)	3.4 p/oz

## PRE-CUT STEAKS

Hereford 16oz T-Bone (GF)	32.5
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## MAKE IT A SURF & TURF

Garlic Butter Soft Shell Crab (GF)	6.5
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## SIDES

Bone Marrow & Truffle Mash (GF)	5
Hand Cut Chips (GF)(VG)	4.5
Fries (GF)(VG)	4
Caesar Wedge (GF)	5
Burnt Carrots (GF)(VG)	5
Maple & Bacon Tenderstem Broccoli (GF)	5
Mac & Cheese (V)	6
Cherry Tomatoes & Flat Mushroom (GF)	3.5
Parmesan Truffle Fries (GF)	6
'Pickled Onion' Rings (VG)(GF)	4.5
Creamed Spinach (V)(GF)	5
Roasted Cauliflower Cheese (V)	5

## SAUCES

Peppercorn (GF)	2.5
Red Wine Reduction (GF)(VG)	2.5
Stilton (GF)	2.5
Béarnaise (GF)(V)	2.5
Garlic Butter (GF)(V)	2.5

## BURGERS & BRATWURST

Dirty Burger Steak & Brisket Patty, Monterrey Jack, Cheese Sauce, Bacon, Battered Pickled Onion, Slaw, Fries	19.5
Curried Lamb Burger Onion Bhaji, Mango Chutney, Raita, Fries	18
Smoked Bratwurst Dawg Sauerkraut, Yellow Mustard, Fries Add Beef Chilli 2.5	12

## DESSERTS

Basque Cheesecake (V)(GF) Burnt Orange, Orange Sorbet	8.5
Cinnamon Panna Cotta (GF)(VG) Textures of Apple, Crumble, Vanilla Ice Cream	8.5
Artisan Cheese Board (V) Selection of Chef's Cheeses, Frozen Grapes, Crackers, Celery, Red Onion Jam, Candied Walnuts	11.5
Woodland's of Erbistock Ice Cream (V)(GF) 3 Scoops, Please ask your server for flavour options	7.5



THE BURNT CHEF  
PROJECT

We've chosen to add £1 onto our menu item to help raise awareness for the incredible work The Burnt Chef Project does in providing free mental health support and education to the global hospitality community. We're committed to tackling stigma one bun at a time

VEGETARIAN (V) | GLUTEN FREE (GF) | VEGAN (VG) | CONTAINS NUTS (N) | GLUTEN FREE ALTERNATIVE (GF\*) | VEGETARIAN ALTERNATIVE (V\*)

Please inquire about any dietary restrictions or allergies. While we can't list every ingredient and strive to be careful, the busy kitchen environment makes it impossible to guarantee the absence of nuts or allergens.

## HOUSE WINE

			175ML	250ML	½ BOTTLE	BOTTLE	
RED	Roos Estate Merlot	South Africa	C	6.5	8	12.25	23
	Bold Merlot, Charming Blackberry Aromas With a Soft Finish						
	Kaleu Malbec	Argentina	C	7	8.75	13.25	25.5
	Super Soft & Silky & Packed With Redcurrent & Bramble Fruit						
	La Choza Rioja Crianza	Spain	D	7.25	9.25	14	26.5
	Ripe Fruit Aromas With Notes Of Vanilla & Hazelnut. Smooth, Juicy & Bright						
WHITE	Monte Di Cello Pinot Grigio	Italy	2	6.5	8	12.25	23
	A Strong Yellow Straw Colour. The Palate Is Dry, Full-Bodied & Well Balanced						
	The Home Farm Chardonnay	Australia	2	6.75	8.5	12.75	24.5
	A Crisp Fresh Wine With Generous Citrus & Passion Fruit Flavours						
	Roos Estate Sauvignon Blanc	South Africa	2	7	8.75	13.25	25.5
	Fruity & Refreshing With Floral & Citrus Flavours, Hints Of Ripe Tropical Fruit						
ROSE	Monte Di Cello Pinot Grigio Rose	Italy	3	6.75	8.5	12.25	24.5
	Dry, Soft & Well Balanced On The Palate Round & Full Bodied Structure						
	Pacific Heights Zinfandel Blush	USA	5	6.75	8.5	12.25	24.5
	Full Of Sweet & Strawberry Fruit All The Way From California. Flavourful & Well-Balanced						

## DRAUGHT BEER & CIDER

		½ PINT	PINT
Wrexham Pilsner	4.6%	2.65	5
Madri	4.6%	2.65	5
Staropramen	5.0%	2.9	5.5
Aspalls	4.5%	2.65	5
Atlantic Pale Ale	4.5%	2.9	5.5

## BEER & CIDER

Peroni	Pilsner	5.0%	4.25
Wrexham Export	Pilsner	5.0%	4.25
Polly Floret	Pale Ale	4.2%	5.75
Bluestone Bedrock (GF)	Blonde	3.6%	5.75
Wild Horse Nokota	Session IPA	3.8%	5.75
Hafod Landmark	Bitter	4.0%	5.75
Rekorderlig Wild Berry	Cider	4.0%	5.25
Peroni (GF)	Pilsner	5.0%	4.25
Purple Moose Snowdonia	Golden	5.0%	5.75
Tiny Rebel Clwb Tropica	IPA	5.0%	4.25
Guinness	Surger	4.4%	5.75
Drop Bear (GF)	New World Lager	0.5%	3.25
Drop Bear (GF)	Tropical IPA	0.5%	3.25

## SOFT DRINKS & WATER

Coca Cola Diet	3.5
Coca Cola	3.75
Appletiser	3.5
Heartsease Farm Sparkling Elderflower	2.75
Heartsease Farm Sparkling Traditional Lemonade	2.75
Heartsease Farm Sparkling Apple & Rhubarb	2.75
Heartsease Farm Sparkling Raspberry	2.75

## COCKTAILS

Classic Old Fashioned	9.5
Woodford Reserve Bourbon, Sugar Syrup, Bitter	
Blood Orange Negroni	9.5
Blood Orange Gin, Campari, Martini Rosso	
Pornstar Martini	8.5
Welsh Vanilla Vodka, Passoa, Passion Fruit, Orange	
Raspberry Long Island	9.5
Welsh Vodka & White Rum, Raspberry Gin, Tequila, Triple Sec, Lemon, Sprite, Raspberry Syrup	
Cherry & Vanilla Espresso Martini	8.5
Cherry Rum, Kahlua, Espresso, Vanilla Syrup	
Pimms Spritz	8.5
Pimms, Prosecco, Soda	
Lemon & Blueberry Slush	8.5
Limoncello, Cointreau, Lime, Pineapple Juice, Blueberry Syrup	
Melon Daiquiri	8.5
Bacardi, Midori, Lime, Sugar Syrup	
Pineapple Tequila Fizz	8.5
Tequila, Cointreau, Lime, Lemonade, Pineapple Juice	

## MOCKTAILS

Raspberry Shake	4.5
Raspberry, Vanilla Syrup, Half & Half	
Tropicana	4.5
Passion Fruit, Orange Juice, Pineapple Juice	
Strawberry Lemonade	4.5
Strawberry, Lemon, Lemonade	
Wit Woo	4.5
Apple Juice, Cranberry Juice, Lime	

## DRAUGHT SOFT DRINKS

	STD	PINT
Pepsi	3.25	4
Pepsi Max	3	3.75
Lemonade	3	3.75
Orange	3	3.75
Soda & Cordial	2	2.75
(Lime, Blackcurrant or Orange)		



# the LEMON TREE

## RESTAURANT & ROOMS

# MENU

SERVED MONDAY TO SATURDAY 12PM TO 9PM