

Lunch - 12-4pm 1 course @ £11.95 2 courses @ £14.95 – 3 courses @ £17.95
Evening - 4pm-9pm 1 course @ £16.95 2 courses @ £19.95 – 3 courses @ £22.95
Sunday - 12-7.30pm 1 course @ £16.95 2 courses @ £19.95 – 3 courses @ £22.95

Pre-Starters to share...

Soft baked garlic ciabatta £4.25 with cheese £4.75 Warm French Bread £4.50 Marinated olives £3.50

Starters...

Homemade soup of the day served with garlic ciabatta bread sticks (v)

North Atlantic prawns bound in marie-rose sauce on Highland smoked salmon & granary bread

Panko breaded welsh goats' cheese on peppery wild rocket leaves with sticky chilli jam (v)

Breaded lemon sole goujons deep fried served with salad leaves & tartar sauce

Slow roasted chicken wings, deep fried 'til crispy served in a spicy buffalo wing sauce with sour cream dip

Smooth duck & Seville orange pate served with seasonal leaf, toasted wholemeal bread & marmalade

Sautéed baby mushrooms in a white wine, garlic, cream sauce served with garlic bread (v)

Grilled black pudding topped with an onion & potato rosti, soft poached egg & hollandaise sauce

Homemade chilli con carne topped with cheddar cheese, sour cream, spring onion & tortilla chips

Asparagus spears with soft poached egg, parmesan shavings, tomato concasse & balsamic reduction (v)

Crispy Peking duck salad, crispy duck in plum & hoi sin sauce served on seasonal leaf with sesame seeds (add £4.25)

Tiger prawns tossed in panko breadcrumbs & chilli flakes served with a parmesan & truffle oil mayo (add £4.50)

Mains...

Fish & chips, cod loin in a light beer batter served with hand cut chips & mushy peas

Pan fried seabass fillet on parmentier potatoes, olives, spinach & pancetta with a white wine, cream sauce & fresh mussels

Char grilled 6oz beef burger with brioche bun, lettuce, tomato, monterey jack cheese, fries & tomato relish

Chargrilled cajun chicken breast topped with sour cream, served on dressed salad leaves with fries & deli slaw

Fresh egg noodles in oriental sauce with chillies, spring onions, spinach, green beans, bok choy & cashew nuts topped with a fresh hen's egg (v)

½ kilo of fresh mussels steamed in white wine, garlic and celery served with fries & mayo

Individual traditional Cumberland sausage ring on mashed potato with braised red cabbage & rich red wine jus

10oz grilled smoked bacon chop served with diced crispy potatoes, green beans, shallots & pepper sauce

Vegetarian burger – mushrooms, chick peas, beetroot & kidney beans with brioche bun, tomato, lettuce, monetary jack cheese, fries & relish (v)

Steak frites, tender 5oz flattened sirloin steak flash grilled served pink with fries & rocket

(add a sauce £1– Garlic Butter or Peppercorn or Chimichurri sauce)

Pork schnitzel, deep fried loin of pork in panko bread crumbs served with fries, garlic butter & salad leaves

Naturally smoked haddock, served on Dijon mustard mashed potato with a soft poached egg & hollandaise

Home baked steak & Guinness pie, tender pieces of steak & rich gravy cooked in short crust pastry served with creamed mashed potato, braised red cabbage & rich red wine jus

107's signature fall off the bone baby back ribs served in a smoky BBQ sauce with fries

Crispy duck stir fry, crispy duck pieces in an oriental sauce with egg noodles, julienne of veg & spring onion (add £3.95)

Char grilled 10oz prime 28-day aged sirloin steak cooked to your liking served with hand cut chunky chips, confit tomato & a choice of au poivre, garlic butter or chimichurri (add £5.95)

28-day aged grass-fed 8oz Welsh fillet steak chargrilled to your liking served with hand cut chunky chips, confit tomato & a choice of au poivre, garlic butter or chimichurri (add £8.50)

Side orders £3.95...

Hand cut chips ~ Fries ~ Deli style coleslaw ~ Green beans, shallots & parmesan ~ Spinach ~ Asparagus spears in garlic butter ~ Rocket & parmesan salad ~ Garlic mushrooms ~ Red cabbage ~ House salad ~ Onion rings



Desserts...

Banoffee mess, crushed meringue, banana, toffee sauce and fudge pieces mixed together with fresh whipped cream

Classic crème brulee, caramelised to order served with shortbread biscuit

Caramel crunch cheesecake served with salted caramel ice cream, fudge pieces and drizzled with toffee sauce

Warm indulgent Alabama chocolate fudge cake served with whipped cream

Fruit mess, crushed meringue, fruits of the forests and raspberry coulis mixed together with fresh whipped cream

Sticky toffee pudding, served warm with hot custard (add £3.50)

Ice cream, choose two scoops either Vanilla, salted caramel, Strawberry or chocolate.

Cheese board, cheddar, stilton and brie served with a variety of biscuits, grapes and chutney (add £3.50)

Coffee

Americano, served black or with hot milk @ £2.50

Cappuccino, espresso topped with foamed milk @ £2.75

Caffè Latte, steamed milk with espresso @ £2.75

Espresso, @ £2.15

Hot chocolate, with cream and marshmallows @ £3.25

Liqueur coffee, choose your favourite liqueur served with coffee and whipped cream @ £5.50

Tea, choose from breakfast, mint, earl grey or fruit @ £2.50

Drinks

Beer and cider by the bottle

Peroni Nastro Azzurro	£3.95	Bombadier Bitter	£4.60
Peroni gluten free	£4.25	Guinness Draught Surger	£4.60
Brewdog Punk IPA	£4.25	Corona	£3.95
Becks Blue (0.05%)	£2.80	Old mout Summer berries	£4.85
Kopparberg Naked Apple	£4.85	Old mout kiwi and lime	£4.85

Beer on draught

Peroni PINT @ £4.75 ½ PINT @ £2.55

Soft Drinks

J2O (a choice of flavours), Appletiser @ £2.95

Coke, Diet coke, Lemonade @ £2.95 Large @ £3.50

Ginger ale, Bitter lemon, @ £2.05

Glass soda water @ £1.05 Large £2.00

Orange Juice, Apple juice, Cranberry juice, Pineapple juice £2.20

Cordials – Blackcurrant, Lime, Orange 35p

Radnor Hills Still & Sparkling Water 750ml @ £3.95 330ml @ £2.50

Schweppes tonic 125ml, Schweppes slimline tonic 125ml @ £2.05

Fever tree tonic 200ml, Fever Tree light tonic 200ml, Fever tree elderflower 200ml @ £2.95