

Starters

Chefs Homemade Soup With Warm Freshly Baked Bread	£6.95
Pulled Beef Croquettes With Horseradish Cream and Red Wine Jus	£7.95
Sautéed Salt and Pepper Squid With Garlic Aioli	£7.95
Heritage Tomatoes and Buffalo Mozzarella Salad With Basil Pesto Dressing	£8.95
Penderyn BBQ Pork Belly Bites With Rustic Slaw	£8.95
Sautéed Potato Gnocchi With Crispy Leeks and Caerphilly Cheese Sauce	£8.95
Chargrilled Asparagus Wrapped in Parma Ham With a Poached Egg and Hollandaise Sauce	£9.95
Blas Grazing Board Selection of Sliced Meats, Mini Mozzarella, Grapes, Olives, Selection of Crudités, Focaccia, Crackers and Dips	£13.95 for 1 £25.95 for 2

Mains

Blas House Salad With Boiled Hens Egg, Cheddar Cheese, Crispy Bacon, Red Onion, Tomato, House Dressing	£16.95
Vegetable and Noodle Stir Fry With Ginger, Lime, Chillies and Soy Sauce	£19.95
<u>Add Chargrilled Chicken Breast for £7.95 to your Salad or Stir Fry.</u>	
Roasted Butter Chicken Supreme With Wild Mushroom Sauce, Roast Garlic Mash, Seasonal Vegetables	£23.95
Herb Crusted Lamb Rump With Fondant Potato, Creamed Leeks, Minted Lamb Jus	£27.95
Fillet of Sea Bass With Sautéed Potatoes, Ratatouille, Pesto Dressing	£25.95
Braised Welsh Beef Short Rib With Creamy Horseradish Mashed Potato, Seasonal Vegetables and a Bordelaise Sauce	£28.95

Blas Classics

Traditional Fish & Chips With Garden Peas and a Homemade Tartar Sauce	£17.95
Locally Sourced Pork and Leek Sausage With Creamy Mashed Potato and Caramelised Onion Gravy	£17.95
Chef's Curry of the Day With Coconut and Chilli Rice, Garlic Flat Bread and Mango Chutney	£17.95
Welsh Faggots With Creamy Mashed Potato, Mushy Peas and a Rich Homemade Gravy	£17.95
Pulled Beef Ragu Tagliatelle With Basil Oil and Fresh Parmesan	£19.95
Chicken, Mushroom and Tarragon Pie With Creamy Mashed Potato and Seasonal Vegetables	£19.95

Off the Grill

8oz Grass-Fed Ribeye Steak With Confit Vine Tomatoes, Field Mushroom, Chunky Chips and Pea Shoots	£27.95
10oz Sirloin Steak With Confit Vine Tomatoes, Field Mushroom, Chunky Chips and Pea Shoots	£29.95
Blas Mixed Grill Beef Steak, Lamb Chop, Pork Loin, Gammon Steak, Sausage, Fried Egg, Grilled Tomato, Grilled Mushroom and Chips	£31.95
Lemon and Herb Butterfly Chicken Breast With Salad, Grilled Corn on the Cob and Chunky Chips	£22.95

Sides

Pancetta Parmesan Truffle Fries
Rosemary Salted Skin on Fries
Sweet Potato Fries
Chunky Chips

Peppercorn Sauce
Port Wine Jus
Diane Sauce
Blue Cheese Sauce

Mixed Vegetables
Garlic Ciabatta
Side Salad
Onion Rings

£4.50 per Item
or
3 for £12.00

Sandwiches and Burgers

Welsh Mature Cheddar and Caramelised Red Onion Chutney	£8.95
Mozzarella, Tomato, Red Onion, Rocket and Basil Pesto	£8.95
Roasted Ham and Salad	£8.95
Roast Chicken, Sage and Onion Stuffing and Garlic Aioli	£10.95
Welsh Mature Cheddar, Roasted Ham and Salad	£10.95
Smoked Salmon, Cream Cheese and Chives	£12.95

All Served in a Ciabatta or Bloomer Bread with a Side Salad Garnish, Coleslaw and Real Crisps.
Upgrade to Skin on Fries for £2.50

Chicken Club Served on Triple Toasted Bloomer Bread with Bacon, Lettuce, Tomato, Hard Boiled Egg, Mayonnaise	£16.95	Fish Goujons Served in a Ciabatta with Baby Gem Lettuce, Homemade Tartar Sauce	£14.95
Chicken Tikka Served on an Open Naan Bread with Baby Gem Lettuce, Pickled Red Onions, Mint Yoghurt	£14.95	Pulled Beef Served in a Ciabatta with Caramelised Onions, Sautéed Mushrooms, Beef Dripping Sauce	£15.95

All Served with a Side Salad Garnish, Coleslaw and Skin on Fries

Roots and Bean Burger In a Brioche Bun, Baby Gem Lettuce, Tomato, Crispy Onions, Spicy Relish, Coleslaw and Skin on Fries	£17.95	Homemade Buttermilk Chicken Burger with Hash Brown Served in a Ciabatta with Baby Gem Lettuce, Rustic Slaw	£18.95
Celtic Pride Beef Burger In a Brioche Bun, Baby Gem Lettuce, Tomato, Crispy Onions, Dijon Mayo, Coleslaw and Skin on Fries	£17.95	The Ultimate Beef Burger In a Brioche Bun, Pulled Beef, Caramelised Onions, Sautéed Mushrooms, Beef Dripping Sauce and Skin on Fries	£20.95

Add a Fried Egg, Bacon or Cheese for £1.50 per Item to any Burger

Sides

Pancetta Parmesan Truffle Fries	Peppercorn Sauce	Mixed Vegetables	£4.50 per Item or 3 for £12.00
Rosemary Salted Skin on Fries	Port Wine Jus	Garlic Ciabatta	
Sweet Potato Fries	Diane Sauce	Side Salad	
Chunky Chips	Blue Cheese Sauce	Onion Rings	

Vegan and Vegetarian Menu

Chefs Homemade Soup £6.95
With Warm Freshly Baked Bread

Deep Fried Halloumi £7.45
With a Sweet Chilli Dip

Sweet Potato Bites £8.45
With Rocket and Mint Yoghurt Dip

Roasted Tomato Risotto £21.45
With Vegan Cheese and Rocket Leaves

Three Bean Chilli £18.45
With Rice and a Toasted Flatbread

Pea and Mint Falafel Burger £17.45
With Guacamole and Sweet Potato Fries

Chocolate and Clementine Torte £7.45
With a Blood Orange Sorbet

Salted Caramel Cheesecake £7.45
With a Salted Caramel Sauce

Selection of Ice Creams and Sorbets £7.45
Please ask your server for more information on flavours

Sides

Pancetta Parmesan Truffle Fries
Rosemary Salted Skin on Fries
Sweet Potato Fries
Chunky Chips

Peppercorn Sauce
Port Wine Jus
Diane Sauce
Blue Cheese Sauce

Mixed Vegetables
Garlic Ciabatta
Side Salad
Onion Rings

£4.50 per Item
or
3 for £12.00

For any allergens, please speak to a member of the team

Dessert Menu

Chefs Homemade Sticky Toffee Pudding With Welsh Gold Ice Cream, Butterscotch Sauce	£7.50
Passion Fruit Cheesecake With Mango Coulis	£8.50
Warm Chocolate Fudge Cake With Welsh Honeycomb Ice Cream	£7.95
Warm Apple Pie With Warm Vanilla Custard	£7.95
Praline Choux Buns With Chocolate and Orange Sauce	£7.50
Selection of Mario Ice Creams and Sorbets	£5.95
Selection of Welsh Cheeses, Grapes, Chutney, Celery and Crackers	£10.95

Port and Dessert Wines

	100ml	Bottle		Glass	Bottle
Grahams Fine White Port	£5.60	£35.00	Torres Floralis	£5.95	£25.00
Grahams LBV Port	£6.90	£43.00	Hermanos Torrontes Late Harvest	£6.95	£26.00
Grahams Fine Ruby Port	£5.90	£37.00			

Hot Beverages

Tea Selection	£2.90	Mocha	£3.85
Cappuccino	£3.85	Flat White	£3.60
Café Latte	£3.60	Hot Chocolate	£3.85
Single Espresso	£3.10	Americano	£3.60
Double Espresso	£3.60	Coffee Cream	£3.60

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