

We use the best quality locally sourced ingredients, to bring you freshly cooked homemade dishes daily.

Seasonal variations may occur.

Allergens: If you have any allergies, please inform staff for detailed information about ingredients in each dish. Ask for GF bread (+75p).

Breakfast. Served until 11:30am

Full Welsh Breakfast

Sausage, bacon, egg, smoky beans, roasted cherry tomatoes, mushrooms, black pudding, laverbread cake, and toast. 12.95

Full Veggie Breakfast

Polenta, spinach and caramelised onion sausage, egg, hashbrowns, smoky beans, roasted cherry tomatoes, mushrooms, laverbread cake and toast. (V) 12.50

Brunch. Served until 3:00pm

Spanish Hash

Crispy potatoes, smoky paprika beans, roasted red peppers, red onions, avocado and rocket topped with a poached egg. (V) 9.75

Add chorizo 2.00

Eggs Your Way

Poached, fried or scrambled eggs on your choice of rustic brown, white or sourdough. (V) 7.00

Smashed Avocado

Smashed avocado, pico de gallo and rocket on toasted sourdough. (V) 9.50

Welsh Butter and Homemade Jam on Toast

Choice of rustic brown, white or sourdough. (V) 3.95

Eggs Benedict

Avocado, bacon, poached eggs and hollandaise sauce on a toasted muffin. 9.50

Eggs Florentine

Spinach, poached eggs and hollandaise sauce on a toasted muffin. (V) $8.50\,$

Classic Bacon OR Sausage Butty

Thick cut bacon or sausage on rustic brown, white or sourdough. 7.00

HQ Veggie Polenta Sausage Butty

Polenta, spinach, and caramelised onion sausage on rustic brown, white or sourdough. (V) 7.00

Extras.

Mushroom, Spinach, Egg 1.50 Bacon, Sausage 2.00

LUNCH. Served 11:30am to 3:00pm

Bowls.

King Prawn Tostadas

Chilli and garlic King prawns on a large open tortilla with baby gem, avocado, radish, cherry tomatoes and red onions topped with lime and coriander mayo, served with tortilla chips. 11.50

Lemon Chicken and Feta Quinoa Salad

Tricoloured quinoa with sugar snap peas and minted petit pois, spring onions, rocket and toasted seeds topped with deboned chicken thighs and feta. 11.50

Ask for vegan "chicken!"

Falafel Bowl

Marinated olives, houmous, mixed leaf salad and pickled cabbage. (V) 9.50



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Harissa Chicken, Chickpea & Halloumi Salad

Deboned grilled chicken thighs with halloumi, charred aubergine, courgette, chickpeas, spinach and red onions with a harissa and red pepper sauce. 12.50

Ask for vegan "chicken!"

Panzanella Linguine

Linguine pasta in a light tomato sauce with capers, red onions, olives and basil topped with buffalo mozzarella and pangritata. (V) 11.50

Seasonal Soup

Homemade seasonal soup, served with toasted artisan bread. (V) 7.00

See specials board.

Tacos.

Three soft shell tortillas with raw slaw and pico de gallo, served with side salad and tortilla chips.

(Upgrade to chips or sweet potato fries 2.75)

Pork Carnitas with chipotle mayo. 10.75

Cajun Chicken with chipotle mayo. 10.75

Crispy Haddock with lime and coriander mayo.11.00

Pulled Mushroom and Tofu with chipotle mayo. (V) 10.75

Add guacamole for 2.00

Sandwiches.

Served with side salad and tortilla chips.

Ask for GF bread (+75p)

(Upgrade to chips or sweet potato fries 2.75)

Welsh Rarebit Open Toast

Cheddar cheese, mustard and spring onions with an ale roux on sourdough bread with chilli jam. (V) 8.50

Falafel

With roasted red pepper, spinach and houmous on sourdough bread. (V) 8.50

Fish Finger

With baby gem lettuce and tartare sauce on rustic brown or farmhouse white. 9.50

HQ Club

Chicken, bacon, lettuce and tomato with chipotle mayo on rustic brown or farmhouse white. 9.50

BBQ Pulled Pork

With spinach, gherkins and fried onions on sourdough bread. 9.50

BBQ Pulled Mushroom and Tofu

With spinach, gherkins and fried onions on sourdough bread. 9.50

Sides.

Triple Cooked Chips (V) 4.50

Sweet Potato Fries (V) 4.50