

Starters

Grilled Black Tiger Prawns 8

Shell on, Garlic Butter, Charred Lemon (CR)(D)

Korean Fried Chicken 6.5

Firey Hoisin Sauce, cucumber & Kohlrabi Salad, toasted Sesame (SS)(CG)

Garlic Focaccia style Bread 5

With mozzarella & Dragon Cheddar (CG)(D)

Beef Barbacoa Taco 7

Mexican spiced pulled beef, guacamole, pink onions

Build your own Steak

Step 1- Pick your Steak

20oz Rump 24

10oz Ribeye 25

Half Grilled Chicken 17

10oz Sirloin 25

8oz Fillet 28

Dukha Cauliflower Steak 16.5 (VG) **Extra Sides 4 each**

Step 3- Pick your Sauce, Brandy & Pink Peppercorn: Creamy Garlic: Red Wine Sauce: Jack Daniels BBQ:

Naughty Beef Dripping, Puttanesca Sauce (**all sauces Gluten Free**)

Step 2- Pick your Two Sides

Chive & Truffle Mash: Twice Cooked Fries: Dk's Mac n Cheese: Corn on the Cob

bacon & blue cheese wedge salad: Caesar Wedge Salad

Sweet Potato Wedges: Roasted Root Veg: Boston Baked Beans: Jacket Potato

Onion Rings: Tomato & Mushroom: Broccoli: Pak Choi & Light Chilli Oil

Pembrokeshire Potatoes, Garlic Butter, Chives & Spring Onion

The Artisan Bread Board 10 (2 sharing)

A selection of "Angel Bakery Bread Abergavenny"

Hummus, Olives, Charcoal Salted Butter, Tomato Oil, Balsamic Onions (CG)(VE)(VGO)(D)

Garlic Mushroom Bruschetta 6.5

Wild Mushrooms, Roasted Garlic, Truffle Oil, Focaccia (VG)(CG)

Cajun Halloumi Fries 6.5

Dk's House Chilli Ketchup (GF)(D)

80's Prawn & Crayfish Cocktail 7

Seafood Sauce & Crisp Lettuce (CR)(MU)((GFO)

Signature Smash Burgers- Our Beef Smashed burgers are made from chuck & brisket, two patties just lightly salted

The Classic 14 (CG)(D)(MU)

Gherkins, Mild Mustard, Ketchup, American Cheese

DKC Piri Piri Chicken 14.5

Sauerkraut, Piri Mayo, American Cheese (CG)(D)

Dirty Dai's 15.5 (CG)(D)(MU)

Gherkins, Smoked Brisket, Dirty Cheese Sauce, Crispy Onions

Bangkok Bad Boy 14.5

Chilli Jam, Pickled Red Cabbage (VG)(CG)

All Served with twice cooked skin on fries and Homemade Coleslaw

Little Dinners 8.95

Cod Goujons- Kids Steak – chicken Strips – Kids Burger – All Served with Fries (Also includes ice cream for Dessert)

(VE)-Vegetarian (VG)-Vegan (GF)-Gluten free (CG)- contains gluten (GFO) gluten free option (D)-Dairy Nuts- (N) Peanuts- (PN) Mustard- (MU) Sesame Seeds- (SS) Soya-SO Sulphur Dioxide- (SD) Mollusc- (MO) Fish-(F) Lupin- (L) Celery- (C) Eggs- (E) Crustaceans (CR)

The signature Dk menu

12-Hour Welsh Lamb Shoulder 18

Braised in a subtle Garlic, Rosemary and Red Wine, with Baby Leeks, Glazed Carrot, Buttery Mash and a Rich Minted Malbec Jus GF,D,SD,C

Chicken Shish 16.5

Moroccan Spiced Chicken Thighs, Mixed Roasted Peppers, on a bed of Pickled Red Cabbage & Fresh Tomato salad, Flatbread, Skin on House Fries and Pots of Minted Yoghurt and Chilli Sauce CG,GFO,D

Ox Cheeks 16.5

*Slow Roasted, Smoked Mash, Baked Onion, Bacon Dust
Bone Marrow Bordelaise Sauce GF,SD,C*

Rarebit Hake Gratin 17

Cornish Hake Fillet, baked with a Light Rarebit, Tomato & Red Pepper Caponata Sauce, House Semi Dried Tomatoes, Pembrokeshire Potatoes and Long Stem Broccoli GF,F,D,MU

Duo of Pork 17

Pork Loin Freshly Grilled, Ham Hock Croquette, Sticky Red Cabbage and Finished with a Pink Peppercorn Sauce CG,GFO,D,E,MU

Beetroot & Goats Cheese Tart 15.5

Welsh Goats Cheese, Caramelised Onion, Heritage Beetroot, Puff Pastry, Balsamic Glaze, Hand Cut Sweet Potato Wedges VE,D

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DK