

Starters



Chefs soup of the day with warm bread

six pounds

Seared scallops, curried parsnip puree, pomegranate, coriander cress *nine pounds and fifty pence*

Steamed Menai mussels, chili, coconut and coriander cream with baked warm rye bread

eight pounds and fifty pence

Ham hock, pistachio & scallion terrine, piccalilli, rye crisps seven pounds

Homemade Scotch egg, Carmarthen ham crisp & house brown sauce six pounds and fifty pence

Smashed avocado, heritage tomato & chili bruschetta with red chili oil and a poached hens egg

six pounds and fifty pence



Food Allergies and Intolerances.

Some of our menu items contain allergens. Please speak to a member of restaurant service team for more information. If you are aware of any allergies you may have, please make this known.





Mains



Seared salmon, cannellini beans, chorizo, seasonal greens & cockle cream sauce

seventeen pounds

Welsh lamb rump, confit lamb bon bon, wild mushroom, kale & butternut squash, celeriac puree, port sauce

twenty two pounds and fifty pence

Roast chicken breast, wild mushroom & herb stuffing, parsley mash, pancetta & brandy sauce

seventeen pounds and fifty pence

227g Welsh Rib eye steak, confit field mushroom, plum tomato, triple cooked chips, roast onion & garlic puree

twenty five pounds and fifty pence

Roasted red onion & fig tarte tatin, roasted beets, goats curds, smoked almond & red pepper pesto sixteen pounds

Wild mushroom, butternut squash & truffle risotto with lemon & thyme pangritata

twelve pounds

Sides



Chilli and garlic broccoli Garlic creamed spinach Cream of cabbage and bacon **Triple Cooked Chips Creamy Mash Potato**

three pounds and fifty pence

Sauces



Pink Peppercorn Sauce Béarnaise sauce **Garlic Butter Creamy Mushroom**

one pound ninety five



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Desserts



Rhubarb & custard crème brulee, ginger bread

six pounds and fifty pence

Local ice creams & sorbets with home-made brandy snap

four pounds and seventy five pence

Bara brith, brioche bread & butter pudding, warm custard, rum soaked sultanas

six pounds and fifty pence

Dark chocolate pavé, orange sorbet, pistachio tuile

six pounds and fifty pence

Sticky toffee pudding with butterscotch sauce, vanilla bean ice cream

six pounds and fifty pence

Local Cheese



Pant-Ysgawn, Perl wen, Caerphilly, Perl las.
Selected cheeses are presented with celery, grapes, house chutney and cheese biscuits.

eight pounds and fifty pence



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