
STARTERS

Welsh Cured Salmon (F,G,D,SD,Mu)

Fennel, lime, pickles, garden herbs, wasabi, granary bloomer bread

Heritage Tomato Carpaccio (V,G,D,SD)

Basil, mozzarella, focaccia crisp

Pea and Ham (G,S,D,E,SD,N)

Pea soup, ham hock, crispy egg, pistachio tuile, pea dust

Duck Liver Parfait (G,D,E,SD)

Rhubarb, Armagnac prune, Carmarthenshire ham, brown butter brioche

MAIN COURSES

Dry Aged Sirloin of Beef (G,D,E,SD)

Roast potatoes, honey roasted root vegetables, cauliflower cheese, carrot and swede, braised red cabbage, Yorkshire pudding, red wine jus

Roasted Loin of Welsh Pork (G,D,SD)

Roast potatoes, honey roasted root vegetables, braised red cabbage, cauliflower cheese, caramelised apple, crackling, cider jus

Cauliflower Steak (V,G,N,SD)

Peperonata, almonds, garlic houmous, chilli oil

Pan Seared Salmon (F,D,SD)

Sweetcorn chowder, keta, fennel bronze

DESSERTS

Dark Chocolate Hazelnut Praline Mousse (V,G,N,D,E,S)

Espresso, amaretto ice cream, biscotti crumb

Flambéed Vanilla Crème Brulée (V,G,D,E)

Lemon and raspberry shortbread

Strawberry and Rhubarb Pavlova (V,G,S,D,E,SD,N)

Meringue, poached rhubarb, strawberries, basil, caramelised white chocolate, rhubarb sorbet, candied pistachios

Welsh Cheese Selection (V,G,D,C)

Served with crackers, chutney, celery and grapes

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.