



£78 PER PERSON

Includes one starter, main course, side,
sauce and dessert

TO BEGIN

Artisan Bread (V,G,D)

Welsh butter with Halen Môn sea salt

STARTERS

Salmon Pastrami (F,G,S,E,SE,SD,Mu)

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

Sweetcorn and Almond Panna Cotta (V,SD,N)

Heritage tomatoes, courgette, basil, citrus, spiced almond

Cider Braised Welsh Pork Belly (G,SD,D,E,S)

BBQ glaze, choucroute, apple, charcoal emulsion, crackling

Pan Seared Scallops (M,D,G,SD,PE,S,F)

Radish, peanut, cucumber, pearl couscous, pickled ginger, lime foam

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

Rhubarb, Armagnac prune, Carmarthenshire ham, brown butter brioche

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

Please advise us of any food allergies.

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MAIN COURSES

Lamb Cannon (D,SD,Mu)

Crispy breast, garden peas, onion, balsamic, smoked cheese, potato fondant, pickled mustard seeds, Cavolo Nero, lamb jus

Maple and Sesame Glazed Duck Breast (G,D,SD,Se)

Beetroot, caraway, buckwheat, broad bean, chicory, maple carrot, cherry brandy jus

Cauliflower Steak (V,SD,N)

Coconut sambal, chilli, coriander, allumettes potatoes, pickled vegetables, romesco sauce

Fillet of Halibut (F,M,D,SD)

Wild garlic salt, saffron potatoes, brassica, mussel and champagne sauce

STEAK

All served with beef croquette, pickled onion and watercress salad, tomato crisp (G,D,E,SD)

Welsh Beef Sirloin 10oz/280g

Scottish Beef Rump 12oz/340g

English Rib Eye 10oz/280g

Irish Beef Fillet 7oz/220g (£10.00 supplement)

25oz Tomahawk Steak – For Two To Share

£18.00 supplement

16oz Chateaubriand On The Tile For Two To Share

Prime British fillet, cooked to your liking

£24.00 supplement

Surf and Turf (D,E,G,SD,Cr)

8oz bavette steak, tiger prawns, garlic butter, onion ring

SIDES & SAUCES

Please select one side and one sauce per person included in your menu choice, additional items may be ordered and charged as taken.

Potato and Vegetable Sides £4.50 each

Cheese and Jalapeno Croquettes, Saffron Aioli (V,G,D,E,SD)

Glazed Carrots with Mixed Seeds (V,G,D)

Buttered Green Beans and Bacon (D)

House Side Salad (V,SD)

Truffled Dauphinoise Potatoes with Black Bomber Cheddar (V,D,SD)

Twice Cooked Beef Dripping Chips

SAUCES £3.60 each

Béarnaise (V,D,E,SD)

Cabernet and Shallot Jus (SD)

Three Peppercorn with Cognac (D,SD)

Blue Cheese Cream Sauce (D,SD)

Forest Mushroom Cream Sauce (V,D,SD)

Garlic Butter (V,D,SD)

ADDITIONS

Enhance your main course with the addition of:

Garlic and Chilli Shell On Prawns (Cr,D) **Three £10.50** **Six £18.50**

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DESSERTS

Merlyn Liqueur Crème Brulée (V,G,D,E,SD)

Black forest crème cookie

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

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

Chocolate, Peanut and Butterscotch (G,P,D,E,SD)

Caramelised apple, salted butterscotch, peanut butter parfait, cinnamon doughnut, chocolate mousse, peanut and cardamom tuile

Lemon and Rosemary Tart (V,D,G,,E,SD)

Caramelised puff pastry, olive oil cake, mascarpone, blueberry sorbet

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

Selection of local cheeses, fruit chutney, crackers, grapes, celery

TO FINISH

Hot Beverages

Please note that after dinner drinks are not included in the menu price and will be charged as taken

Single Espresso (V)	£4.45
Double Espresso (V)	£5.45
Americano (V,D)	£4.45
Cappuccino (V,D)	£5.45
Mochaccino (V,D)	£5.45
Macchiato (V,D)	£5.45
Café Latte (V,D)	£5.45
Flat White (V,D)	£5.45
Welsh Brew Tea Selection	£4.45
Hot Chocolate (V,G,D)	£5.45
Add Syrup Flavour	£1.05

Liqueur Coffees (V,D,G)

Welsh Coffee with Penderyn Whisky	£9.95
Irish Coffee with Jameson Irish Whiskey	£9.95
Gaelic Coffee with Johnnie Walker Scotch Whisky	£9.95
French Coffee with Remy Martin VSOP Cognac	£9.95
Italian Coffee with Disaronno Amaretto	£9.95
Calypso Coffeewith Tia Maria	£9.95
Celtic Coffee with Welsh Merlyn Liqueur	£9.95

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