



**£80 PER PERSON**

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

# TO BEGIN

## **Artisan Bread** (V,W,B,O,D)

Welsh butter, Halen Môn sea salt

# STARTERS

## **Gin Cured Salmon** (F,D,SD)

Horseradish, beetroot, cucumber, dill, buttermilk

## **Salt Baked Celeriac** (V,C,H,W,E,SD)

Pear, hazelnut, laverbread and capers, charcoal emulsion, maple verjus

## **Welsh Pork Belly** (W,F,M,P,S,Se,SD)

Miso, lime and ginger glaze, peanut purée, apple, choucroute, crackling

## **Pan Seared Scallops** (M,D,SD)

Caramelised cauliflower, chanterelle mushroom, pine nuts, smoked bacon, chicken jus

## **Duck Liver Parfait** (W,D,E,SD)

Rhubarb, Armagnac prune, Carmarthenshire ham, brown butter brioche

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

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# MAIN COURSES

## **Trio of Welsh Lamb** (D,SD,Mu)

Cannon, sirloin and crispy breast, garden peas, onion, balsamic, Pwll Mawr smoked cheese, potato fondant, pickled mustard seeds, Cavolo Nero, lamb jus

## **Maple and Sesame Glazed Duck Breast** (W,S,D,Se,SD)

Beetroot, caraway, buckwheat, fèves, confit duck leg tartlet, hispi, pickled blackberries, anise jus

## **Winter Squash Pearl Barley** (V,W,B,D,E,SD)

Pant-ys-Gawn goat's cheese, courgette, aubergine caviar

## **Fillet of Halibut** (FW,D,SD,Mu)

Wild garlic salt, crispy chip, Café de Paris butter, brassicas, mushroom ketchup, scaps

# STEAK

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

**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** (Cr,D,E,G,SD)

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

# 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.

## Potatoes and Vegetables £4.80 each

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

Glazed Carrots with Mixed Seeds (V,O,A,D)

Buttered Green Beans and Bacon (D)

House Side Salad with Candied Pecans (V,SD,Pn)

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

Twice Cooked Beef Dripping Chips

## SAUCES £3.80 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)

Garlic Butter (V,D)

# 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 Crème Brulée** (V,W,D,E,SD,Ps)

Winter berries, sable, candied pistachios

## **Barti Rum Baba** (V,W,D,E,SD)

Peach, honeycomb, coconut ice cream

## **Chocolate and Almond** (V,W,A,D,E,S)

Dark chocolate mousse, orange, almond praline, spiced tuile, mocha ice cream

## **Lemon Tart** (V,D,W,E,SD)

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

## **Welsh Cheese Selection** (V,W,B,D,C,Wn)

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

### Welsh Roasted Coffee

Single Espresso	£4.45
Double Espresso	£5.45
Americano	£4.45
Cappuccino (D)	£5.45
Mochaccino (D)	£5.45
Macchiato (D)	£5.45
Café Latte (D)	£5.45
Flat White (D)	£5.45

Add Syrup Flavour	£1.05
Caramel, Gingerbread, Vanilla, Hazelnut (H)	

### Welsh Brew Tea Selection

£4.45

Breakfast, Earl Grey, Peppermint, Decaffeinated, Cranberry & Raspberry, Green Tea, Lemon & Ginger, Mixed Berry, Chamomile

Hot Chocolate (D)	£5.45
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### Liqueur Coffees (V,D,G)

Welsh Coffee with Penderyn Single Malt Whisky 46.0%	£10.45
Irish Coffee with Roe & Co Blended Whiskey 46.0%	£10.45
Gaelic Coffee with Johnnie Walker Black Label Whisky 40.0%	£10.45
French Coffee with Remy Martin VSOP Cognac 40.0%	£10.45
Italian Coffee with Disaronno Amaretto 28.0%	£10.45
Calypso Coffee with Tia Maria Cold Brew Coffee 20.0%	£10.45
Celtic Coffee with Welsh Aber Falls Cream Liqueur 15.0%	£10.45

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