

## £60 per person

Includes one starter, main course, side, sauce and dessert, after dinner tea or coffee

## Starters

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### The Cured

#### Monmouthshire Cured Ham (G,D)

(£3.50 supplement)

Roasted pepper salsa, Welsh feta, parsley and crostini

#### Flavours of Welsh Salmon (F,D,Mu)

(£3.50 supplement)

Oak smoked and Welsh cured salmon, cucumber relish, avocado, wasabi cracker, keta, micro herbs

### The Raw

#### Tomato, Basil and Mozzarella (V,G,D,E,SD)

Burrata, arancini, fondue, kale, yoghurt, basil caviar

### The Must

#### Smoked Hock and Pistachio Terrine (N,E,SD,Mu,C)

Quail egg, mustard fruits, burnt apple, salsa verde, micro shoots

#### Pan Roasted Scallops (M,D)

Crispy pork belly, sweetcorn velouté, cauliflower couscous

#### Potted Chicken Liver and Mushroom Parfait (G,D,E,SD)

Chipotle jam, chervil, crackling, onion loaf

## Main Courses

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### The Turf

#### Lamb Sirloin (G,D,E,SD)

Fried sweetbreads, parsnip and potato gratin, curried carrot purée, sautéed lettuce

#### Whole Spatchcock Chicken (SD,E,D,G,S)

Watercress and shallot salad, our own take on traditional 'Tatws Pum Munud'

#### Cauliflower Steak (V,G,N,D)

Peas, broad beans, lentils, heritage carrots, almonds and pomegranate

### The Surf

#### Flavours of the Sea (F,M,D)

Scorched mackerel fillets, baby squid, Merguez sausage, scallop, sautéed greens

### The Steak

All served with beef croquette (G,E,S) and our own take on traditional 'Tatws Pum Munud' (V,D)

#### Welsh Beef Sirloin 10oz/280g (D,G,E,SD,S)

#### Scottish Beef Rump 12oz/340g (D,G,E,SD,S)

#### Irish Beef Fillet 8oz/220g (D,G,E,SD,S)

(£7.95 supplement)

#### English Rib Eye 10oz/280g (D,G,E,SD,S)

### The Speciality

#### 'Steak on the Tile' For Two to Share

#### Twenty-Five Day Dry Aged Welsh Tomahawk (D,G,E,SD,S)

(£15.95 supplement)

Served with beef croquette (G,E,S) and our own take on traditional 'Tatws Pum Munud' (V,D)

### The Mix

#### Steak on Six Mixed Grill For Two to Share (D,G,E,Cr,SD,S)

(£9.95 supplement)

Whole spatchcock chicken, garlic crevettes, 8oz lamb rump, 12oz Scottish rump steak

#### Steak on Six Mixed Grill For One (D,G,E,Cr,SD,S)

(£4.95 supplement)

Half spatchcock chicken, garlic crevettes, 4oz lamb rump, 6oz Scottish rump steak

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.

## Sides & Sauces

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

### Vegetable Sides £3.60 each

**Smoked cheese brassica** (V,D)

**Steak on Six salad** (V,SD)

**Garlic mushrooms** (V,D)

**French beans with bacon and garlic** (D)

### Potato Sides £3.60 each

**Twice cooked Maris Piper chips** (V)

**Dauphinoise potatoes** (V,D)

### Sauces £3.60 each

**Béarnaise** (V,D,E,SD)

**Cabernet and shallot jus** (SD)

**Black peppercorn with Cognac** (D,SD)

**Blue cheese cream sauce** (D,SD)

**Forest mushroom cream sauce** (D,SD)

### Additions

Enhance your main course with the addition of:

**Garlic & Parsley Prawns** (D,Cr)      Three **£8.00** Six **£15.00**

## Desserts

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### Strawberries and Cream (S,D,E)

Vanilla panna cotta, textures of strawberry

### Praline and Orange Chocolate Terrine (V,G,N,S,D,E)

Honeycomb, tuille, mandarin sorbet

### Bourbon Vanilla Crème Brulée (V,G,S,D,E)

Shortbread, raspberry and white chocolate

### Steak on Six Pavlova (V,D,E,SD)

Chantilly cream, berry compote, candy floss, sorbet

### Cheese Slate (V,C,D,G)

(£3.50 supplement)

Selection of cheeses from the Welsh regions, served with crackers, chutney, celery and grapes