

Dinner Menu

To Begin

Artisan Bread Loaf (V,G,D)

£3.95

£6.95

With Netherend Farm butter

Starters

Severn and Wye Smoked Salmon (F,E,D,SD) £9.95

Sour cream, apple and fennel salad, caper berries, laverbread 'teisennau tatws' potato cakes

North Wales Chicken and

Snowdonia Cheddar Cheese Croquettes (G,S,D,E,SD) £8.50

Matson sauce, Tiny Rebel beer pickled onions, pea shoot salad

Wye Valley Asparagus, Tomato,

Courgette and Samphire Salad (V,G,D,SD) £8.50

Y Cwt Caws feta cheese, toasted focaccia, lemon and mint dressing

Traditional Glamorgan Sausage (V,D,G,E,S,SD)

Caerphilly cheese, leeks, baby vegetables, tomato chutney

Torched Welsh Coast Mackerel (ESD.E.Mu.D) £8.95

Roasted and pickled beetroot, horseradish mayonnaise, pasta bread crisp, pumpkin seed pesto

Ham Hock Terrine (G,E,D,N,S,SD,Mu,C) £6.95

Balsamic lentils, toasted brioche, Calon Lân red mustard, hazelnut and orange dressing

Pembrokeshire Potato and Leek Soup (F,D,E) £7.50

Flaked smoked haddock, charred corn, curry oil, quail egg

Main Courses

Raglan Pork Belly (G,D,E,S,SD,F,Mu)

£17.50

Welsh rarebit mash, black pudding, Savoy cabbage, burnt apple purée, Taffy Apple Cider jus

Brecon Lamb Rump (G,D,SD,C)

£26 00

Curried spelt, pomegranate, Y Cwt Caws feta cheese, chickpea purée, pumpkin salsa, cumin jus

Roasted Cod (F,D,SD,N)

£19.25

Hook Farm charred cauliflower and couscous, capers, pine nuts, Llaeth Y Llan yoghurt dressing

Seared Salmon (F,D,G,SD)

£20.50

Rosemary gnocchi, green beans, tomato and olives, soused shallots, courgette and basil purée

Fillet of Brill with Lemon and

Garlic Prawns (F,Cr,D,SD,C)

£24.95

Sautéed Pembrokeshire potatoes, Wye Valley asparagus, peas, lettuce, tarragon sauce

Caws Preseli Brie, Mushroom and

Sun-Blushed Tomato Filo Parcel (V,SD,G,C)

£17.75

Chilli polenta, mushroom ketchup, sautéed stem broccoli, chive crème fraiche

Risotto (V,D,C,S)

£16.50

Butternut squash purée, peas, Edamame beans, kale and sage, cheese crackling, toasted seeds

8oz Welsh Sirloin Steak (SD)

£29.95

Halen Môn salted chunky chips, tomato, mushroom and watercress

North Wales Reared Chicken Breast (SD)

£16.50

Halen Môn salted chunky chips, tomato, mushroom and watercress

Sauces

Wild Mushroom and Truffle Sauce (SD,D)	£3.50
Cognac and Peppercorn Sauce (D,SD)	£3.50
Béarnaise (SD,D,E)	£3.50

Sides

Seasonal Vegetables (V,D)	£3.95
New Potatoes with Herb Gremolata (V)	£3.95
Buttery Mashed Potato (V,D)	£3.95
Chunky Chips (V)	£3.95

Desserts

Triple Chocolate Brownie (V,G,D,E,S) £7.25 Welsh clotted cream ice cream, honeycomb, Merlyn Welsh cream liqueur sauce

Llaeth Y Llan Yoghurt Panna Cotta (V,D,S) £7.25

Poached strawberries, baked white chocolate, basil, strawberry sorbet

Peanut Butter Parfait (V,G,D,E,S,P) £7.50

Dark chocolate mousse, chocolate chip cookies, caramelised banana, toffee gel

Passion Fruit Tart (V,G,D,E,S,SD) £7.50

Brecon honey ice cream, peach compote, lime syrup, mint

Selection of Welsh Cheese (C,E,D,S,G,V)

£11.95

Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese, served with apple chutney, Welsh oatcakes, grapes and celery

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.