

Gluten Free Dinner Menu

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
Wye Valley Asparagus, Tomato, Courgette and Samphire Salad (V,D,SD) £8.50 Y Cwt Caws feta cheese, lemon and mint dressing
Torched Welsh Coast Mackerel (F,SD,E,Mu,D) £8.95 Roasted and pickled beetroot, horseradish mayonnaise, pasta bread crisp, pumpkin seed pesto
Ham Hock Terrine (D,N,SD,Mu,C) £6.95 Balsamic lentils, 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

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

Main Courses

Raglan Pork Belly (D,SD) £17.50 Buttered mash, Savoy cabbage, burnt apple purée, Taffy Apple Cider jus
Brecon Lamb Rump (D,SD) £26.00 Sautéed potatoes, 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) £20.50 Buttered mash, 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
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

Desserts

Triple Chocolate Brownie (V,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,D,E,S,P) £7.50 Dark chocolate mousse, caramelised banana, toffee gel
Selection of Welsh Cheese (C,E,D,S,V) £11.95 Caerphilly cheddar, Perl Las and Pant-Ys-Gawn goat's cheese, served with apple chutney, toasted gluten free bread, 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.

(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.