



£68 PER PERSON

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

STARTERS

Welsh Cured Salmon (F,G,D,SD,Mu)

Lime dill gravlax, beetroot, cucumber, crème fraiche, caper relish, Keta caviar, crostini

Artichoke and Wild Mushroom Tartlet (V,G,S,D,E,SD)

Jerusalem artichoke, crispy egg, caramelised onion, mushroom ketchup

Vegan alternative available

Rare Breed Welsh Pork (D,G,S,Se,SD)

Miso, lime and soy glazed belly, spiced carrot, pickled cabbage, onion, sesame

Seared Scallops (M,G,D,E,SD,C)

Apple salsa, capers, celeriac, beurre blanc, dill oil

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

Toasted brioche, mixed seed granola, rhubarb and Port

MAIN COURSES

Welsh Lamb (D,SD,C)

Rack and spiced rubbed sirloin, potato fondant, Roscoff onion, granola, hispi, lamb jus

Corn Fed Chicken Breast (G,D,SD)

Leek, charred corn, chorizo Pommes Anna, crispy shallot crumb, Madeira sauce

Cauliflower Steak (V,G,N,D,E,SD,Mu) *Vegan alternative available*

Welsh rarebit, yeast, caramelised onion, potato, pickled mushroom, spring onion, tender stem broccoli, flaked almonds

Red Wine Marinated Halibut (F,D,SD)

Girolles, spinach, peas, smoked bacon, creamed potato, sea herbs, red wine sauce

STEAK

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

Welsh Beef Sirloin 10oz/280g

Scottish Beef Rump 12oz/340g

Irish Beef Fillet 7oz/220g (£6.00 supplement)

English Rib Eye 10oz/280g

Thirty-Five Day Dry Aged Welsh Côte De Boeuf 20oz/560g (£25.00 supplement)

Chateaubriand For Two To Share

Prime British fillet, cooked to your liking (£20.00 supplement)

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

Corn fed chicken, garlic prawns, rack of lamb, 12oz Scottish rump steak (£20.00 supplement)

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

Corn fed chicken, garlic prawns, rack of lamb, 6oz Scottish rump steak (£10.00 supplement)

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

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

£4.50 each

Buttered Green Beans and Bacon (D)

Roasted Mushroom, Spinach and Blue Cheese Gratin (V,D)

House Side Salad (V,SD)

POTATO SIDES

£3.60 each

Boulangère Potatoes (D,SD)

Twice Cooked Chips (V)

Sautéed Potatoes (D)

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)

CAFÉ DE PARIS BUTTER (V,D,Mu,SD)

ADDITIONS

Enhance your main course with the addition of:

Garlic Shell On Prawns (D,Cr)

Three £10.50 Six £18.50

DESSERTS

Apple & Blackberry Oat and Almond Crumble (G,N,D,E)

Vanilla parfait, Bramley apple compote, blackberry foam, salted caramel

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

Lemon and raspberry meringue shortbread

Cherry and Chocolate Hazelnut Praline (V,G,N,S,D,E,SD)

Mille-feuille, chocolate mousse, vanilla cream, hazelnut praline, cherry

Caramelised White Chocolate Mousse (V,G,S,D,E,SD)

Sour plums, muscovado, gingerbread

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

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

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TO FINISH

Hot Beverages

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

Cappuccino (V,D)	£5.20
Flat White (V,D)	£4.95
Latte (V,D)	£4.95
Single Espresso	£4.20
Double Espresso	£4.35
Americano	£4.40
Mochaccino (V,D)	£5.05
Hot Chocolate (V,D)	£5.00
Welsh Brew Tea Selection	£4.40

Liqueur Coffees (V,D)

Calypso Coffee (Tia Maria)	£7.70
Celtic Coffee (Merlyn Welsh Cream Liqueur)	£7.70
French Coffee (Courvosier VS)	£7.70
Highland Coffee (Drambuie)	£7.70
Irish Coffee (Jameson Whisky)	£7.70
Italian Coffee (Amaretto)	£7.70
Welsh Coffee (Penderyn Welsh Whisky)	£7.70