



À LA CARTE MENU

TO BEGIN

- Artisan Bread Loaf** (V,G,D) **£5.50**
With laverbread Welsh butter
- Marinated Olives** (V) **£4.25**

STARTERS

- Celeriac Velouté** (V,G,D,C) **£6.75**
Wild mushrooms, apple sticks, truffle dressing, artisan bread roll
- Pembrokeshire Leek and Cauliflower Croquette** (Ve,SD) **£7.50**
Matson sauce, watercress, soured shallots
- Crispy Welsh Pork Belly** (G) **£8.50**
Pancetta, burnt apple purée, charred shallots, cider dressing
- Welsh Rarebit and Leek Tart** (V,G,D,N,E,Mu) **£9.00**
Charred leek, Celtic Preserves plum chutney, roasted chestnuts, micro herbs
- Severn and Wye Smoked Salmon** (F,G,D,SD) **£11.25**
Shallot and capers, rye and treacle croute, lemon, Llaeth y Llan yoghurt dressing, bitter leaf salad

MAIN COURSES

Puy Lentil and Leek Terrine (Ve,P) **£18.00**
Charred courgette, smoked carrot purée, roasted peanuts, Welsh tomato chutney

Beetroot and Pant-Ys-Gawn Risotto (V,D,N,SD) **£18.00**
Creamy beetroot risotto, toasted walnuts, finished with basil oil
Vegan cheese alternative available on request

British Reared Chicken Supreme (E,D,SD) **£22.00**
Filled with Pembrokeshire leek and Perl Las, pressed potato, butternut squash purée, tarragon jus

Confit Leg of Duck à l'Orange (E,SD) **£22.00**
Potato hash, braised red cabbage, kale, Brecon honey dressing, orange jus

Salted Cod (F,Cr,M,D,C) **£26.00**
Welsh seafood cawl, lentils, sweetcorn, chorizo crust

Grilled Plaice Fillet (F,D) **£26.50**
Charred leek, potato pearls, creamy Welsh peas and leeks, samphire

Duet of Welsh Lamb (G,D,E,SD) **£29.50**
Roasted lamb rump, lamb and mint croquette, caramelised shallot mash, sautéed brassica, glazed carrots, rosemary jus

Welsh Sirloin Steak 8oz **£33.00**
Halen Môn salted chunky chips, roasted tomato, garlic roasted flat mushroom, dressed watercress

SAUCES

Wild Mushroom and Truffle (V,D) **£3.50**

Cognac and Peppercorn (D,SD) **£3.50**

Béarnaise (V,D,E,SD) **£3.50**

SIDES

Sautéed New Potatoes with Black Garlic Ketchup (V,D) **£3.50**

Halen Môn Salted Chunky Chips (Ve) **£3.50**

Panache of Vegetables (Ve) **£3.50**

Rocket and Parmesan Salad (Ve,SD) **£3.50**

DESSERTS

- Peanut Butter Parfait** (V,G,N,P,S,D,E) **£7.00**
Caramelised banana, Welsh honeycomb, Halen Môn salted caramel, hazelnut crumb
- Rice Pudding Brulée** (V,G,S,D,E) **£7.50**
Bitter chocolate mousse, mandarin sorbet, aniseed shortbread
- Double Chocolate Brownie** (V,G,S,D,E) **£8.00**
Textures of raspberries, Merlyn liqueur Chantilly, white chocolate soil, aerated chocolate
- 'Black Forest' Chocolate Tart** (V,G,S,D,E,SD) **£8.50**
Bourbon-soaked cherries, vanilla bean and kirsch parfait, cherry syrup, Tregroes waffles
- Selection of Sorbets** (Ve) **£6.50**
Fresh berries
- Welsh Cheese Board** (V,C,D,S,G) **£11.50**
Black Bomber cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese, served with apple chutney, Craddock's crackers, 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.

(Ve) Vegan, (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.