



£70 PER PERSON

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

TO BEGIN

Artisan Bread (V,G,D)

With smoked butter

STARTERS

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

Radish, soused cucumber, capers, lemon aioli, garden herbs, malted bloomer bread

Pea and Asparagus Tartlet (V,G,S,D,E)

Smoked cheese, crispy egg, chives, caramelised onion

Vegan alternative available

Welsh Pork Belly (G,S,Se,SD,E)

Miso, lime and soy, ham hock croquette, spiced carrot, pickled ginger, shallot salad

Seared Scallops (F,M,D,SD)

Cockles, keta roe, chive beurre blanc, sea herbs

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

Toasted brioche, hazelnuts, apple, rhubarb, pickled mustard seeds

MAIN COURSES

Welsh Lamb (D,SD)

Rack and braised lamb shoulder, fondant potato, capers, Roscoff onion, black garlic, spiced lamb jus

Corn Fed Chicken Breast (D,SD)

Baby gem lettuce, smoked bacon, peas, potato terrine, crispy chicken skin, chicken jus

Summer Squash (V,G,D,E)

Pearl barley, Pant-Ys-Gawn goat's cheese, beetroot, toasted pumpkin seeds

Vegan alternative available

Pan Seared Halibut (F,M,D,SD)

Caramelised cauliflower, creamed potato, pickled apple, mussel and curry sauce

STEAK

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

Chicken breast, garlic prawns, rack of lamb, 12oz Scottish rump steak (£20.00 supplement)

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

Chicken breast, 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)

Truffle and Parmesan Mashed Potato (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)

Garlic Butter (V,D,SD)

ADDITIONS

Enhance your main course with the addition of:

Garlic Shell On Prawns (D,Cr)

Three £10.50 Six £18.50

DESSERTS

Milk and Honey (G,D,E,SD)

Caramelised pear, honey and milk parfait, poached pear, honeycomb, honey tuile

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

Raspberries and shortbread

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

Mille-feuille, chocolate mousse, vanilla cream, hazelnut praline, cherries, vanilla ice cream

Rhubarb and Custard Tart (V,G,D,E,SD)

Ginger, meringue, rhubarb crisp

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

Single Espresso (V)	£4.45
Double Espresso (V)	£5.45
Americano (V,D)	£4.45
Cappuccino (V,D)	£5.45
Mochaccino (V,D)	£5.45
Macchiato (V,D)	£5.45
Café Latte (V,D)	£5.45
Flat White (V,D)	£5.45
Welsh Brew Tea Selection	£4.45
Hot Chocolate (V,G,D)	£5.45
Add Syrup Flavour	£1.00

Liqueur Coffees (V,D,G)

Welsh Coffee with Penderyn Whisky	£9.95
Irish Coffee with Jameson Irish Whiskey	£9.95
Gaelic Coffee with Johnnie Walker Scotch Whisky	£9.95
French Coffee with Remy Martin VSOP Cognac	£9.95
Italian Coffee with Disaronno Amaretto	£9.95
Calypso Coffeewith Tia Maria	£9.95
Celtic Coffee with Welsh Merlyn Liqueur	£9.95