

# £76 PER PERSON

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

## TO BEGIN

#### Artisan Bread (V,G,D)

Welsh butter with charcoal salt

## **STARTERS**

## Gin Cured Salmon (F,G,S,SE)

Tartlet, lime, radish, miso and soy

#### Salt Baked Celeriac (V,G,N,S,E,SD,C)

Wild mushroom, spiced pumpkin, yeast and cashew nuts, mushroom ketchup, celeriac emulsion

#### Welsh Pork Belly (G,SD,C)

Pig cheek, crackling, apple, smoked bacon, bourguignon sauce

#### Seared Scallops (M,D,SD)

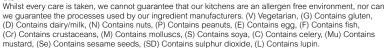
Vanilla salt, fennel, grape, herb beurre blanc

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

Brioche, apple, rhubarb, pickled mustard seeds

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.







## MAIN COURSES

#### Welsh Rack of Lamb (G,D,E,SD)

Merguez sausage, capers, croutons, onion, slow cooked lamb shoulder shepherd's pie

#### Duck Breast (G,N,D,SD)

Potato pave, confit leg, Roscoff onion, seed granola, carrot purée, hispi cabbage, Bigarade sauce

#### Roasted Herb Polenta (V,G,S,Se,E,SD)

Red pepper purée, soy and sesame green beans, wild mushroom consommé

#### Wild Sea Bass (F,M,D,SD)

Caramelised cauliflower, creamed potato, pickled apple, girolle, mussel mouclade, sea herbs

# **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 English Rib Eye 10oz/280g Irish Beef Fillet 7oz/220g (£10.00 supplement)

#### 25oz Tomahawk Steak For Two To Share, Carved At Your Table

£20.00 supplement

#### 16oz Chateaubriand On The Tile For Two To Share

Prime British fillet, cooked to your liking £30.00 supplement

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

Half lobster, chicken breast, garlic prawns, Welsh lamb, 12oz Scottish rump steak £40.00 supplement

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

Lobster, chicken breast, garlic prawns, Welsh lamb, 6oz Scottish rump steak £20.00 supplement

## 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 Winter Vegetables (V,D) Creamed Spinach with Nutmeg (V,G,D) House Side Salad (V,SD)

## POTATO SIDES

£3.60 each

Dauphinoise Potatoes (V,D)
Twice Cooked Chips (V)
Truffle and Gran Levante Cheese Mashed Potato (V,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 and Chilli Shell On Prawns (Cr,D) Three £10.50 Six £18.50

Half Lobster with Garlic Butter (Cr,D) \$45.00

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Welsh Product

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.



# **DESSERTS**

## Merlyn Crème Brulée (V,G,D,E,SD)

Fennel sable, milk gel, sour lime, tuille

## Chocolate, Chestnut and Blackberry (V,G,S,D,E,SD)

Mirror glazed chocolate mousse cake, chestnut cream, poached blackberries

#### New York Style Vanilla Cheesecake (V,G,N,D,E,SD)

Citrus zest and aromatics, sloe gin marmalade

#### Peanut, Banana and Cobnut (G,D,E,N,P,SD)

Caramelised banana, rum, banana cake, peanut parfait, banana croquette, cobnut crumble

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

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

# 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

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