



£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.

 Welsh Product

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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 (FM,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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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,PSD)

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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