



À LA CARTE MENU

TO NIBBLE

- Ground Bakery Artisan Bread** √ (V,G,D) **£5.95**
With rosemary Welsh butter
- Marinated Olives** √ (V) **£4.25**

STARTERS

- Cured Ham with Fig** (SD) **£9.75**
Welsh tomato chutney, winter leaves, Brecon honey dressing
- Game Terrine** (G,E,SD) **£8.50**
Halen Môn black garlic mushroom ketchup, curried spelt, game jus
- Perl Wen and Smoked Salmon Rilette** (F,G,D,SD) **£8.25**
Ground Bakery artisan croute, dill emulsion, micro herbs
- Butternut Squash Carpaccio** √ (V,Mu,N) **£7.50**
Quince purée, pickled mustard seeds, candied walnuts, apple salad
- Polenta** √ (V,G,SD) **£7.50**
Battered smoked vegan cheese, pea purée, tartare sauce, Halen Môn salt
- Garden Pea Bhaji** (V,D,Mu) **£7.00**
Matson sauce, Llaeth y Llan mint yoghurt, onion salad
- Winter Squash Velouté** √ (V,G,S,SD) **£6.50**
Pickled mushroom, avocado oil, Ground Bakery artisan sourdough

MAIN COURSES

Welsh Sirloin Steak 8oz Halen Môn salted chunky chips, roasted marinated tomato	£34.00
Pan Fried Duck Breast (G,D,SD,C) Celeriac fondant, beetroot purée, winter greens, red grape jus	£30.00
Duet of Welsh Lamb (D,SD,E,G,Mu) Welsh lamb cawl pudding, rump of lamb, baked beetroot rarebit, minted peas, shallot purée, poached carrot, lamb jus	£28.50
British Chicken Wellington (G,E,D) Baked chicken breast in puff pastry, sautéed wild mushrooms, tarragon bubble, spinach, sauce vierge	£26.00
Roasted Salmon (F) Creamy red pepper sauce, baby new potatoes, tenderstem broccoli and spinach	£24.00
Surf and Turf Linguine (Cr,G) Sautéed garlic prawns, bacon lardons, basil, sun-dried tomato dressing	£22.00
Caerphilly Cheese Double Baked Soufflé (V,D,G,E,Mu,SD) Red pepper gel, baby roots, kale, chive oil	£18.50
Wild Mushroom Spelt Risotto ^V (V,G) White truffle oil, sautéed garlic mushrooms, chestnut crumb, basil oil	£18.00
Spiced Linguine ^V (V,G) Garlic, chilli, peppers, tenderstem broccoli, kale, vegan cream	£18.00

SAUCES

Wild Mushroom Sauce ^V (V)	£3.75
Brandy and Peppercorn Sauce (D,SD)	£3.75
Perl Las Cheese Sauce (V,D)	£3.75
Red Wine Jus (SD)	£3.75

SIDES


Sautéed Garlic New Potatoes ^V (V)	£3.75
Halen Môn Salted Chunky Chips ^V (V)	£3.75
Panache of Vegetables ^V (V)	£3.75
Seasonal Side Salad ^V (V,SD,Mu)	£3.75

DESSERTS

Double Chocolate Orange Brownie (V,G,D,S,E) White chocolate soil, aerated chocolate, tonka bean anglaise	£7.50
Merlyn Bavaois (V,D,E,S) Caramelised banana, chocolate mousse, white chocolate soil	£7.50
Spiced Apple and Ginger Pudding (V,G,D,E,SD) Butterscotch sauce, glazed apple	£7.00
Winter Mulled Wine Trifle (V,D,E,G,N,SD) Macerated winter fruits, blackberry gel, cinnamon cream, orange candy, almond biscotti	£6.50
Selection of Sorbets  (V) Fresh berries	£6.50
Welsh Cheese Board (V,C,D,G) Caerphilly cheddar, Perl Las and Perl Wen, with Welsh mead and apple chutney, Welsh oat crackers, grapes and celery sticks	£12.50

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.

 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.