

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

Duck Liver Parfait (G,D,E,N,SD,S,Mu)
Toasted brioche, mixed seed granola, rhubarb and Port

MAIN COURSES

Usk Valley Sirloin of Beef (G,D,E,SD)
Roast potatoes, honey roasted root vegetables, onion, cauliflower cheese, carrot and swede, Yorkshire pudding, rich red wine sauce

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

DESSERTS

Apple & Blackberry Oat and Almond Crumble (G,N,D,E)
Vanilla parfait, Bramley apple compote, blackberry foam, salted caramel

Bourbon Vanilla Crème Brûlée (V,G,D,E)
Lemon and raspberry meringue shortbread

Rhubarb and Custard Tart (V,G,D,E,SD)
Ginger, meringue, rhubarb crisp

Cheese Selection (V,G,D,C)
Welsh cheeses, crackers, chutney, celery, grapes

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.