



LUNCH MENU

TO NIBBLE

Rosemary Bread

With Welsh rapeseed and balsamic 🍷 (V,W,SD)

£5.50

With Welsh garlic butter (V,W,D)

£5.50

STARTERS

Aber Falls Gin Cured Salmon (F,D,E,Mu)

£10.50

Red cabbage gravlax, caperberries, horseradish, apple

Welsh Pork (W,D,SD)

£8.50

Braised pork belly, carrot, black pudding, jus

Chicken Parfait (E,D,W,SD)

£8.50

Orange beetroot chutney, pickled carrot, rhubarb, brioche

Smoked Beet Tartare 🍷 (V,A)

£8.50

Fresh horseradish, almond pesto, shards of seaweed, micro herbs

Cheese on Toast (V,W,D,E,Mu)

£6.95

Welsh Black Bomber cheese rarebit, focaccia, red onion marmalade, rocket

Leek and Pembrokeshire Potato Velouté (V,D,W)

£6.95

Crispy leek, charred corn, parsley oil, focaccia

MAIN COURSES

Welsh Sirloin Steak 8oz (D,SD)

£36.50

Halen Môn salted house fries, roasted tomato, peppercorn sauce

Braised Welsh Beef Shin (SD,D)

£22.55

Shallot mash, tenderstem broccoli, pancetta and pearl onion jus

British Reared Chicken Breast (SD,D)

£22.00

Swede mash, winter greens, blackberry jus

The Twenty Ten Clubhouse Burger (W,S,D,SD,Mu)

£18.00

On a toasted sourdough bun, topped with burger sauce, lettuce, gherkin, tomato and cheese, served with house fries and slaw

Welsh Beer Battered Fish (F,W,SD)

£18.00

Garden peas, tartare sauce and house fries

Spiced Plant-Based Linguine 🍷 (V,W)

£18.00

Garlic, chilli, peppers, tenderstem broccoli, kale, plant-based cream

DESSERTS

Treacle Tart 🍷 (V,W,SD)

£7.50

Chocolate sauce, dairy free vanilla ice cream

Apple Crumble (V,W,O,D)

£7.00

Cinnamon crumb, salted caramel ice cream

Date and Ginger Pudding (V,W,D,E,SD)

£7.00

Vanilla anglaise, poached pear

Selection of Sorbet and Ice Cream (V,D,S)

£6.00

Two scoops of your choice, served with fresh berries

Please ask your waiter for today's flavours

🍷 Plant-based ice cream available

Welsh Cheese Board (V,W,D,C)

£14.50

Caerphilly cheddar, Perl Las, Perl Wen and Pant-Ys-Gawn goats' cheese, with Welsh mead apple and honey chutney, Welsh crackers, grapes and celery

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.

🍷 Plant-based, (V) Vegetarian, (D) Contains milk, (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 (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.

