



À LA CARTE MENU

TO NIBBLE

Artisan Rosemary Focaccia 🌿 (V,W,SD) **£5.00**
With Welsh rapeseed oil and balsamic

STARTERS

Seared Scallops (M,F,CR,C,S,SD) **£14.50**
Crab bisque gel, asparagus salad

Crab & Prawn Tartar (CR,SD,W,R) **£11.50**
Poached crab meat and king prawns, radish, coastal samphire,
soused cucumber and sourdough bread

From The Welsh Farms (W,E,SD) **£9.00**
Welsh braised pork, burnt apple purée, hock and leek bon bon,
pickled carrot

Pressed Confit of British
Reared Chicken (S,SD) **£8.50**
Sweetcorn purée, popcorn, black garlic emulsion

Smoked Applewood Plant-Based
Cheese Croquettes 🌿 (V,W,SD) **£8.00**
Tomato ragu, Tiny Rebel beer pickled onions, pea shoots

Carrot & Onion Bhaji (V,SD,D,MU) **£8.00**
Matson sauce, Llaeth y Llan mint yoghurt, cucumber raita

MYTHS & LEGENDS MENU

STARTER

Red Dragon (V,D,MU)

£8.00

Smoked beetroot, confit leeks, Dragon mature cheddar cheese gratin, pea shoots

MAIN COURSE

Arthur's Excalibur (D,W,SD)

£32.00

Welsh lamb rump encased in a savoury cheese crust, summer salsa, Pembrokeshire potatoes, spinach and lavender pesto, lamb jus

DESSERT

Slate & Snow (V,D,S,E,SD)

£8.00

Dark chocolate, sea salt mousse, spiced soaked fruits, raspberry shard meringue



MAINS

Welsh Beef Fillet Wellington Style (D,W,SD,E) **£45.00**

5oz fillet cooked to your liking, mushroom and herb ragout, pastry, potato purée, roasted onion, summer greens, truffle jus

Welsh Sirloin Steak 8oz **£35.00**

Halen Môn salted skin-on chips, roasted tomatoes, grilled Portobello mushroom

British Muntjac Venison (SP,SD,MU,D) **£32.00**

Curried spelt, pomegranate, Pant-Ys-Gawn goat's cheese, beetroot houmous, Port wine jus

Pan Fried Hake (F,D,C,SD) **£26.00**

Parsnip, tenderstem broccoli, white wine broth

Seared Salmon (F,M,SD) **£24.00**

Summer vegetable salsa, mussels, spinach, red pepper purée

British Reared Chicken Breast (SD,D) **£24.00**

Welsh potato purée, chestnut mushrooms, baby leek, Welsh goat's cheese feta, blackberry jus

Beetroot, Roasted Onion and Plant-Based Feta

Raviolo (V,W,SD) **£22.00**


Garlic, chilli and red pepper salsa, plant-based cheese

Linguine (V,W) **£20.00**

Baby spinach, sun dried tomato, peppers, kale, plant-based cream, Applewood smoked plant-based cheese

SIDES & SAUCES

Chargrilled Tenderstem Broccoli, Lemon

Vinaigrette  (V) **£5.50**

Parsley and Garlic Buttered

Pembrokeshire Potatoes (V,D) **£4.55**

Beef Jus (SD) **£4.00**

Peppercorn Sauce (D,SD) **£4.00**

Garlic Butter (V,D) **£4.00**

CHEESE & DESSERTS

Crepe Suzette (V,W,E,D) **£11.00**

Traditional pancake flambéed with Grand Marnier, served with a buttery orange sauce and orange segments

Barti Crème Brulée (V,D,E,W) **£9.50**

Mixed berry gel, Halen Môn salted shortbread

Bitter Chocolate Torte 🌿 (V,S) **£9.00**

Textures of strawberry

Raspberry Mousse (V,D) **£8.00**

Raspberry gel, freeze dried raspberries, lemon balm

Selection of Sorbets and Ice Cream **£6.50**

Two scoops of your choice, served with fresh berries

Choose from: Vanilla (V,D), Dairy Free Chocolate 🌿 (V),

Dairy Free Strawberry 🌿 (V), Pistachio (V,D,PS), Raspberry

Sorbet 🌿 (V), Mandarin Sorbet 🌿 (V), Coconut Sorbet 🌿 (V)

The Farmer's Table

Welsh Cheese Board (V,W,D,C) **£15.00**

Dragon mature cheddar, Perl Las, Perl Wen and Pant-Ys-Gawn goat's cheese, served with Welsh mead, apple & 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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian

DESSERTS