

GROUP DINNER MENU

For parties of 9 or more

TO NIBBLE

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

STARTERS

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

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**

MAIN COURSES

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

British Reared Chicken Breast (SD,D) **£24.00**
Welsh potato purée, chestnut mushrooms, baby leek, Welsh goat's cheese feta, blackberry jus

Linguine 🌿 (V,W) **£20.00**
Baby spinach, sun dried tomato, peppers, kale, plant-based cream, Applewood smoked plant-based cheese

DESSERTS

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

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



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