

LUNCH MENU

TO NIBBLE

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

STARTERS

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

Ploughman's Mezze Board Salad (SD,D,E,MU,W) **£9.50**
Rocket, pea shoots, baby gem lettuce, aged Welsh cheddar, Carmarthen ham, balsamic onions, sourdough croutons, boiled egg, mustard cider vinegar dressing

Ham Hock and Leek Bon Bon (W,E,SD) **£8.00**
Burnt apple purée, pickled carrot, pork crackling

Gratin of Welsh Cheese Toast (V,W,D,E,MU) **£7.00**
Welsh Black Bomber cheese rarebit, focaccia, red onion marmalade

Mushroom Bruschetta 🌿 (V,W,B) **£7.00**
Sautéed garlic mushrooms, spinach, artisan sourdough bread

SIDES & SAUCES

Chargrilled Tenderstem Broccoli, Lemon Vinaigrette 🌿 (V,SD) **£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

Seared Salmon (F,SD,S) **£24.00**
Rocket, pea shoot and watercress salad, summer vegetable salsa

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

Welsh Beef Pie (SD,D) **£20.00**
Shallot mash, tenderstem broccoli, beef jus

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

Tiny Rebel Beer Battered Fish (F,W,S,SD) **£18.50**
Garden peas, tartare sauce and skin-on chips

DESSERTS

Barti Crème Brulée (V,D,E,W) **£9.50**
Mixed berry gel, Halen Môn salted shortbread

Summer Berry Crumble (V,W,O,D) **£8.00**
Clotted cream ice cream

Brownie 🌿 (V,S) **£7.50**
Plant-based whipped cream and berries

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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