

STARTERS

Citrus Cured Salmon (F,D,SD)
Dill pickles, radish, Pant-Ys-Gawn goat's cheese, caraway, sourdough

Crispy Hen of the Woods Mushroom (V,PS,W)
Peanut, miso, asparagus

Twenty-Four Hour Brined Welsh Pork Belly (D,SD)
Chorizo foam, sherry caramel, apple, vanilla, samphire

Duck Liver Parfait (D,W,E,SD)
Brown butter brioche, Armagnac prune, orange, toasted fennel

MAIN COURSES

Dry Aged Welsh Sirloin of Beef (W,D,E,SD)
Roast potatoes, honey roasted root vegetables, cauliflower cheese, carrot and swede, hispi cabbage, Yorkshire pudding, red wine jus

Welsh Pork Loin (W,D,SD)
Roast potatoes, honey roasted root vegetables, cauliflower cheese, carrot and swede, hispi cabbage, crackling, apple, cider jus

Cauliflower Steak (V,D,E,W,SD)
Welsh rarebit, brassica, caramelised onion, herb salsa verde, spiced polenta chips

Fillet of Cod (F,M,CR,D,W,SD)
Buttered leeks, caper raisin, mussels, cucumber, prawn, dill and parsley warm buttermilk sauce

DESSERTS

Tonka Bean Crème Brûlée (V,W,D,E,SD)
Raspberry meringue sable

Salted Dark Chocolate (V,W,E,D,S,SD,H)
Crèmeux, hazelnut, cherry sorbet

Rhubarb and Custard (V,D,W,E,SD)
Egg custard tart, rhubarb jam, poached rhubarb, tonka bean ice cream

Welsh Cheese Selection (V,W,B,D,SD)
Welsh whisky spiced Bara Brith, honey, fig compote

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