



£80 PER PERSON

Includes one starter, main course, side,
sauce and dessert

TO BEGIN

Artisan Bread (V,W,B,O,D)

Burnt leek Welsh butter

STARTERS

King Scallops (M,F,D,SD,S)

Pea, truffle, champagne caviar sauce

Twenty-Four Hour Brined Welsh Pork Belly (D,SD)

Chorizo foam, sherry caramel, apple, vanilla, samphire

Citrus Cured Salmon (F,D,SD,W)

Avocado, cucumber and basil veil, buttermilk, salmon roe

Duck Liver Parfait (D,W,E,SD)

Brown butter brioche, Armagnac prune, orange, toasted fennel

Crispy Hen of the Woods Mushroom (V,P,S,W)

Peanut, lime, asparagus

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



MAIN COURSES

Herb Crusted Welsh Lamb Cannon (D,SD,MU)

Sticky lamb rib, black garlic, Ffetys cheese, asparagus, pickled mustard seeds, lamb jus

British Fallow Venison Loin (SD,W,D)

Salt baked potato, hay smoked carrot, buckwheat, wild garlic, cocoa tuile, Port and blackberry jus

Whole Lemon Sole (F,D,SD)

Fennel and orange, samphire, capers, chives, lemon butter sauce, buttered Welsh leeks, Pink Fir Apple potatoes

Cauliflower Steak (V,D,E,W,SD)

Welsh rarebit, brassica, caramelised onion, herb salsa verde, spiced polenta chips

STEAK

Raised on rich soils and lush pastures

All served with marinated heritage tomato and pickled onion salad (V,W,S,SD)

Welsh Beef Sirloin 10oz/280g

Scottish Beef Rump 12oz/340g

English Rib Eye 10oz/280g

Irish Angus Beef Fillet 7oz/220g (£8.00 supplement)

British Fallow Venison 8oz/240g

25oz Welsh Dry Aged Tomahawk Steak (For two to share)

(£16.00 supplement)

16oz Chateaubriand On the Tile (For two to share)

Prime Irish Angus Fillet (V,D,E,SD)

(£24.00 supplement)

SIDES & SAUCES

Please select one side and one sauce per person included in your menu choice. Additional items may be ordered and will be charged as taken.

Potatoes and Vegetables £4.50 each

Steak on Six Chips (D)

Thinly sliced potatoes brushed with butter and cooked in beef dripping

Cheese and Jalapeno Croquettes, Saffron Aioli (V,W,D,E,SD)

Roasted Garlic Mashed potatoes, Truffle and Chives (V,D)

Buttered Green Beans and Smoked Bacon (D)

Maple Glazed Carrots, Toasted Seeds (V,O,D)

House Side Salad (V,SD)

SAUCES £4.00 each

Béarnaise (V,D,E,SD)

Cabernet and Shallot Jus (SD)

Three Peppercorn and Cognac (D,SD)

Blue Cheese Cream Sauce (D,SD)

Forest Mushroom Cream Sauce (V,D)

Garlic Butter (V,D)

ADDITIONS

Enhance your main course with the addition of:

Garlic and Chilli Shell On Prawns (Cr,D) **Three £10.50 Six £18.50**

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DESSERTS

Popcorn Crème Brulée (V,W,B,D,E,SD,S)

Chocolate and puffed grain, raspberry, tarragon ice cream

Lemon Meringue Parfait (V,W,D,E,SD)

Strawberry, basil, ginger 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, Celtic honey, fig compote

TO FINISH

Hot Beverages

Please note that after dinner drinks are not included in the menu price and will be charged as taken

Welsh Roasted Coffee

Single Espresso	£4.45
Double Espresso	£5.45
Americano	£4.45
Cappuccino (D)	£5.45
Mochaccino (D)	£5.45
Macchiato (D)	£5.45
Café Latte (D)	£5.45
Flat White (D)	£5.45

Add Syrup Flavour	£1.05
Caramel, Gingerbread, Vanilla, Hazelnut (H)	

Welsh Brew Tea Selection

£4.45

Breakfast, Earl Grey, Peppermint, Decaffeinated, Cranberry & Raspberry, Green Tea, Lemon & Ginger, Mixed Berry, Chamomile

Hot Chocolate (D)	£5.45
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Liqueur Coffees (D)

Welsh Coffee with Penderyn Single Malt Whisky 46.0%	£10.45
Irish Coffee with Roe & Co Blended Whiskey 46.0%	£10.45
Gaelic Coffee with Johnnie Walker Black Label Whisky 40.0%	£10.45
French Coffee with Remy Martin VSOP Cognac 40.0%	£10.45
Italian Coffee with Disaronno Amaretto 28.0%	£10.45
Calypso Coffee with Tia Maria Cold Brew Coffee 20.0%	£10.45
Celtic Coffee with Welsh Aber Falls Cream Liqueur 15.0%	£10.45

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