



12th – 19th September 2025



RESTAURANT WEEK

Three Courses £35 per person

To Nibble

Optional course, supplement applies

Artisan Rosemary Focaccia £5.50
Welsh rapeseed oil and balsamic (V,W,SD)

Starters

Prawn Cocktail Salad
Iceberg lettuce, cucumber, Atlantic prawns,
Marie Rose sauce, smoked paprika (CR,SD)

Chicken Parfait
Red onion marmalade, pickled shallots, brioche,
mixed leaves (E,D,W,SD)

Grilled Smoked Mackerel
Watercress, asparagus and fennel salad, potatoes,
horseradish cream (F,SD,D,MU,E)

Tomato Tatin
Balsamic glaze, cherry tomatoes, basil dressing, rocket
(V,SD)

Mains

Grilled Rump Steak 8oz
Halen Môn salted skin-on chips, roasted tomatoes,
grilled Portobello mushroom, caramelised leek and
onion sauce (D,SD)

Baked Cod
Creamy pea and potato ragout, roasted cherry
tomatoes, herb oil (F,D,W)

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

Wild Mushroom Risotto
White truffle oil, sautéed garlic mushrooms, basil oil (V)

Desserts

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

Bitter Chocolate Torte
Textures of strawberry (V,S)

Slate and Snow
Dark chocolate, sea salted mousse, spiced soaked fruits,
raspberry shard meringue (V,D,S,E)

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