



12th – 19th September 2025



RESTAURANT WEEK

Two Courses £35 per person
Three Courses £45 per person

To Nibble

Optional course, supplement applies

Artisan Bread £5.95
Burned leek Welsh butter (V,W,O,D)

Starters

Grilled Mackerel
Horseradish, beetroot, cucumber, dill, buttermilk (F,D,SD)

Yeasted Cauliflower
Cumin, caper, raisin, mint (V,W,SD)

Venison & Chestnut Tortellini
Venison consommé, legumes (W,E,SD)

Mains

British Rump Steak 8oz
Grilled tomato, flat mushroom, three peppercorn
and Cognac sauce, Steak on Six chips

Spiced Welsh Lamb Sirloin
Braised lamb shoulder, allium, early autumn vegetables,
mustard seed jus (D,SD,MU)

Fillet of Cod
Clams, Welsh leeks, sweetcorn, champagne sauce
(F,M,D,W,SD)

Wild Mushroom Pithivier
Pumpkin, spinach, ffetys, truffle cream sauce
(V,D,E,W,SD)

Desserts

Popcorn Crème Brulée
Chocolate and puffed grain, raspberry, tarragon ice
cream (V,W,B,D,E,SD,S)

Lemon Meringue Parfait
Strawberry, basil, ginger sable (V,W,D,E,SD)

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

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