



LUNCH MENU

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TO NIBBLE

Ground Bakery Rosemary
Focaccia 🌿 | £5.50
Welsh rapeseed oil and balsamic
(V,W,SD)

STARTERS

Severn & Wye Smoked
Salmon | £10.00
Horseradish cream, soused cucumber,
laverbread blini
(W,F,D,E,SD,MU)

Duck Liver Parfait | £9.50
Fig compote, Perl Las, pickled carrot,
focaccia
(W,D,E,SD)

Welsh Cheddar Cheese and Ham Hock
Croquettes | £8.50
Tomato ragu, Tiny Rebel pickled onions,
pea shoots
(D,E,W,SD)

Golden Beetroot 🌿 | £8.50
Pickled blackberry, cashew nuts,
horseradish
(V,CN,SD)

Wild Mushroom & Truffle
Velouté | £7.50
Caerphilly cheese beignet
(V,D)
Dairy free option available

MAINS

Welsh Sirloin Steak 8oz | £36.50
Skin-on chips, beef fat onion,
Portobello mushroom

British Reared Chicken Breast | £24.50
Welsh leek, swede, chestnut mushroom,
blackberry jus *(D,SD)*

Charred Cauliflower Steak 🌿 | £24.00
Wild mushrooms, crispy kale, pickled
berries, caper gremolata
(V,SD)

Welsh Steak & Ale Pie | £20.00
Shallot mash, tenderstem
broccoli, beef jus
(E,S,B,W,D,SD)

Linguine 🌿 | £20.00
Roasted cherry tomatoes, garlic and basil,
Applewood smoked plant-based cheese

Welsh Beer Battered Fish | £20.00
Garden peas, tartare sauce,
skin-on chips
(F,W,SD)

SIDES

Teifi Cheese Tenderstem
Broccoli *(V,D)* | £5.50

Truffle Flavoured Mashed
Potato *(V,D)* | £5.00

Sautéed New Potatoes with Garlic
and Rosemary 🌿 *(V)* | £4.00

SAUCES

Peppercorn Sauce
(D,SD) | £4.00

Beef Jus
(SD) | £4.00

Garlic Butter
(V,D) | £4.00

DESSERTS

Crème Brûlée | £8.50
Caramelised apple, hazelnut biscotti,
apple cider sorbet
(V,H,W,A,D,E)

Winter Berry Crumble | £8.00
Oat crumb, clotted cream ice cream
(V,W,O,D)

Chocolate Brownie 🍫 | £8.00
Dairy free salted caramel ice
cream,
chocolate crumb
(V,S)

Selection of Sorbets and
Ice Cream | £7.00
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 | £15.00
Dragon mature cheddar cheese,
Perl Las, Perl Wen and Pant-Ys-Gawn
goats' cheese, served with Welsh
mead apple and honey chutney,
cheese crackers, grapes and celery
(V,W,D,C)

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