



GROUP À LA CARTE MENU

For parties of 9 or more

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TO NIBBLE

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

STARTERS

Cured Venison Carpaccio | £12.00
Parsnip purée, parsnip crisps, baby beets, cheese
crackling, hazelnut brittle, (HN,D)
*Delicate venison, with earthy roots, creamy purée, crispy
crackling and nut brittle*

Severn & Wye Smoked
Salmon | £10.00
Horseradish cream, soured cucumber,
laverbread blini (W,F,D,E,SD,MU)
*Smoky, silky, and sharp – a perfect taste
of Wales’ rivers and estuaries*

Welsh Cheddar Cheese and Ham
Hock Croquettes | £8.50
Tomato ragu, Tiny Rebel pickled onions,
pea shoots (D,E,W,SD)
*Golden-fried perfection hiding a luscious,
melting core of rich savoury cheese*

Golden Beetroot 🌿 | £8.50
Pickled blackberry, cashew nuts,
horseradish (V,CN,SD)
*The heart of the soil, sweetened by time
and care*

Wild Mushroom & Truffle
Velouté | £7.50
Caerphilly cheese beignet (V,D)
Dairy free option available
*Velvety and smooth, brimming with the
forest’s earthy richness*

MAINS

Welsh Sirloin Steak 8oz | £36.50

Skin-on chips, beef fat onion,
Portobello mushroom

*The crown jewel of a timeless favourite,
elevated with precision and care*

Pan Fried Duck Breast | £32.00

Celeriac hash, beetroot, tenderstem broccoli,
red grape jus (B,D,E,SD,C)

*The velvet of the wild, rich and succulent
with a crisp, golden skin*

British Venison Loin | £32.00

Turnip, parsnip, kale, mashed potato,
Port jus (D,SD)

Lean and tender with a deep, gamey richness

Lemon and Chilli Wild Monkfish | £32.00

Garlic and chilli, capellini pasta, spinach,
sea lettuce (F,W,E,D)

*Delicate medallions seared with garlic and chilli,
served over pasta*

Roasted Butternut Squash

Fondant 🍷 | £24.00

Leek, oat and seed crumble, baby root vegetables,
roasted tomato and basil sauce (W,O,MU)

*Slow roasted to perfection, a refined take on
rustic comfort revealing layers of depth*

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

Welsh Llymru Tart | £8.50

Pear poached in Welsh mead,
oat crumb (V,W,O,D,E)

*A light, nourishing dish with subtle depth
and rustic charm*

Bitter Chocolate Torte 🍫 | £8.50

Textures of orange (V,S)

*A bold expression of dark chocolate,
balanced with subtle sweetness*

Bara Brith Bread Pudding | £8.00

Celtic Manor Resort honey ice cream,
toasted walnuts (V,W,D,E,WN)

*A comforting pudding with layers
of depth and heritage*

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)

*Rich, savoury and nuanced, with notes ranging
from nutty to tangy to earthy*

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