



£80 PER PERSON

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



TO BEGIN

Artisan Bread

Burnt leek Welsh butter, crispy leeks,
smoked sea salt *(V,W,B,D)*

STARTERS

King Scallops

Jerusalem artichoke, champagne
caviar sauce, truffle foam *(M,D,SD)*

Twenty-Four Hour Brined Welsh Pork Belly

Chorizo foam, sherry caramel, apple,
vanilla, samphire *(D,W,B,SD)*

Citrus Cured Salmon

Horseradish, goat's cheese mousse,
beetroot, dill pickles *(F,D,SD,W)*

Duck Liver Parfait

Brown butter brioche, Armagnac
prunes, rhubarb, toasted fennel
seed granola *(E,D,W,O,A,SD)*

Yeasted Cauliflower

Cumin, capers, raisins, tabbouleh
(V,D,W,SD)



MAIN COURSES

Spiced Welsh Lamb Sirloin

Lamb rib, black garlic, Ffetys cheese,
Hen-of-the-Woods mushroom,
pommes dauphine, mustard seed
lamb jus *(D,SD,W,B,R,E,MUC)*

British Venison Loin

Celtic Manor Resort honey, parsnip,
kale, baby beetroot, truffle potato,
bitter chocolate jus *(D,SD,S)*

Fillet of Cod

Clams, smoked aubergine,
Welsh leek, crispy mussels, mussel
mouclade *(F,M,D,SD,W)*

Lion's Mane Mushroom Steak

Salsa verde, preserved lemon,
aioli, charred broccoli,
Steak on Six chips *(V,D)*



STEAKS

Raised on rich soils and lush pastures

All served with a winter salad with pickled onion and tomato crisp *(V,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

16oz Chateaubriand On
The Tile

(for two to share)

£18.00 supplement

Prime Irish Angus fillet finished with
Welsh butter *(D)*

25oz Welsh Dry Aged
Tomahawk Steak

(for two to share)

£16.00 supplement

Finished with Welsh Butter *(D)*

Taster Tile

(for two to share)

6oz British venison loin, 6oz Scottish beef
rump and 4oz prime Irish Angus fillet *(D)*

ADDITIONS

Enhance your main course with the addition of:

Café de Paris Butter

Shell-On Prawns *(CR,D,MU,SD)*

Three £10.50 | Six £18.50



SIDES & SAUCES

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

Potatoes & Vegetables £4.50 each

Steak on Six Chips
Thinly sliced potatoes, lightly
brushed with butter and cooked in
beef dripping (V,D)

**Cheese & Jalapeno
Croquettes, Saffron Aioli**
(V,W,D,E)

**Roasted Garlic Mashed
Potato with Truffle
& Chives** (V,D)

**Buttered Green
Beans & Smoked
Bacon** (D)

**Maple Glazed Carrots,
Toasted Oats
& Seeds** (V,O,D)

**House Side
Salad** (V,SD)

Sauces £4.00 each

Béarnaise (V,D,E,SD)

**Cabernet &
Shallot Jus** (SD)

**Creamy
Mushroom** (V,D)

**Three Peppercorn
& Cognac** (D,SD)

**Blue Cheese
Cream** (D,SD)

Garlic Butter (V,D)



DESSERTS

Welsh Whisky Liqueur Crème Brulée

Streusel and puffed grain, raspberry,
tarragon ice cream (V,W,D,E,S)

Mille-Feuille

Dark chocolate crémeux, mousse,
caramel, spiced poached pear, tonka
bean ice cream (V,W,D,E,SD,S)

Lemon Meringue Parfait

Clementine, mint, ginger sable
(V,W,D,E,SD)

Tirami-Choux

Coffee cream, cocoa tuile,
hazelnut and coffee ice cream
(V,D,W,E,H,S)

Welsh Cheese Selection

Warm Bara Brith, Celtic Manor Resort
honey, fig compote (V,W,D,E,SD)



HOT BEVERAGES

Welsh Roasted Coffee

Americano (V,D)	£4.50
Single Espresso (V)	£4.50
Double Espresso (V)	£5.50
Cappuccino (V,D)	£5.50
Mochaccino (V,D)	£5.50
Macchiato (V,D)	£6.00
Café Latte (V,D)	£5.50
Flat White (V,D)	£5.50
Matcha Latte (V,D)	£6.00
Add Syrup Flavour	£1.50

Welsh Brew Tea Selection

£4.50

Welsh Brew Breakfast, Earl Grey, Peppermint, Decaf Breakfast,
Cranberry & Raspberry, Green Tea, Lemon & Ginger, Mixed Berry, Chamomile

Hot Chocolate (V,B,D,S)

£5.50

All hot beverages are served with a luxury Welsh biscuit (W,S,D)

All items containing dairy (D) can be substituted for Soya Milk (S), Oat Milk or Coconut Milk

Please inform us of any special dietary requirements



LIQUEUR COFFEES

	25ml
Welsh Coffee, Penderyn Single Malt <i>(D)</i> 46.00% 	£10.50
Irish Coffee, Roe & Co Blended <i>(D)</i> 46.00%	£10.50
Gaelic Coffee, Johnnie Walker Black Label <i>(D)</i> 40.00%	£10.50
French Coffee, Rémy Martin VSOP <i>(D)</i> 40.00%	£10.50
Italian Coffee, Disaronno Originale Amaretto <i>(D)</i> 28.00%	£10.50
Calypso Coffee, Tia Maria Cold Brew Coffee <i>(D)</i> 20.00%	£10.50
Celtic Coffee, Aber Falls Cream <i>(D)</i> 15.00% 	£10.50

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