



À LA CARTE
MENU

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TO NIBBLE

Ground Bakery Rosemary
Focaccia | £5.60
Welsh rapeseed oil and balsamic
(W,SD)

STARTERS

Pan Fried Scallops | £15.00
Peas, chorizo, spring onion (M,S,D)

Wye Valley Asparagus | £8.50
Poached hen's egg, Carmarthen ham,
rocket salad, balsamic gel
(E,D,SD)

Torched Mackerel | £9.50
Cucumber, horseradish, spring leaves
(E,D,E,SD,MU)

Smoked Ham Hock Terrine | £8.50
Snowdonia Black Bomber cheese beignet,
pineapple textures
(W,D,E,SD)

Twenty Ten Spring Super Salad 🌿 | £8.00
Assembled at your table
Couscous, radish, chicory, spring baby leaves,
Edamame beans, pomegranate dressing
(W,S,SD)

Pea and Wild Garlic Velouté 🌿 | £7.50
Snow pea slaw

MAINS

Welsh Rump Steak 10oz | £36.50
Plum tomato, mushroom ketchup, Portobello
mushroom, house fries (SD)

Roasted BBQ Pork Belly | £26.00
Crispy braised cheek, pickled rhubarb,
roasted onion (W,E,D,SD)

British Reared Roasted
Chicken Breast | £30.00
Garlic mash, shallots, Welsh feta, blackberry jus
(SD,D)

Wild Monkfish | £32.50
Capellini pasta, mussels, tomato and chilli sauce
(W,E,M,D)

Whole Bream | £28.00
Roasted new potatoes, asparagus,
lemon caper sauce (F,D,SD)

Roasted Butternut Squash
Fondant 🌿 | £24.00
Leek, artichoke, spring greens, oat
and leek crumb (W,O,MU)

MYTHS & LEGENDS MENU

STARTER

Heirloom Beetroot 🍷 | £8.00
Pickled blackberry, cashew nut
cheese, sorrel
(CN,A,SD)

MAIN

Arthur's Excalibur Lamb
Rump | £32.00
Lamb bonbon, spring peas, Pant-ys-Gawn
goat's cheese, mint granola, lamb jus
(R,WN,W,B,O,A,P,SE)

DESSERT

Welsh Chocolate Torte 🍷 | £8.50
Cherries, chocolate crumb, cherry sorbet
(V,S)

SIDES

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

Roasted New Potatoes with Garlic
and Thyme (V) 🍷 | £4.50

Spring Leek Gratin with Snowdonia
Black Bomber Cheese (V,D,W) | £4.50

House Fries (V) | £4.50

SAUCES

Penderyn Whisky Peppercorn
Sauce (D,SD) | £4.00

Beef Jus (SD) | £4.00

Garlic Butter (V,D) | £4.00

DESSERTS

Raspberry Crème Brulée | £8.50

Raspberry sorbet, rum biscotti (V,A,W,D,E)

Rhubarb and Strawberry Tart | £8.50

Clotted cream, fruit crumble top (W,D,E)

Selection of Sorbets and Ice Cream | £7.00

Two scoops of your choice, served with a
caramel wafer and berries

Vanilla (V,D), chocolate (V,D), dairy free
strawberry 🌱 (V), raspberry sorbet 🌱 (V),
cherry sorbet 🌱 (V), mandarin sorbet 🌱 (V)

Welsh Cheese Board | £15.00

Dragon mature cheddar, Perl Las,
Perl Wen and Pant-ys-Gawn goat's
cheese, with Welsh mead apple and
honey chutney, cheese crackers
and grapes

(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