



£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

Prawns, mussels, capers, caviar,
chive butter sauce *(M,CR,D,SD)*

Twenty-Four Hour Brined Pork Belly

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

Citrus Cured Salmon

Horseradish, radish, cucumber,
crème fraiche *(F,D,SD,W)*

Duck Liver Parfait

Brown butter brioche, Carmarthen
air dried ham, rhubarb jam, pickled
mustard seeds *(E,D,W,SD,MU)*

Beetroot Beignets

Tabbouleh, cumin, goat's cheese,
herb emulsion *(V,D,W,SD)*



MAIN COURSES

Fillet of Cod

Artichoke barigoule, asparagus,
pickled fennel, watercress *(F,D,SD,W)*

Spiced Welsh Lamb Sirloin

Sticky lamb rib, black garlic, garden
peas, broad beans, lamb fat potato
fondant, caramelised cauliflower,
lamb jus *(D,SDW,B,R,EC)*

Chicken & Lobster

Breast of chicken, lobster ravioli,
brassica, Nduja crumb, lobster and
Madeira sauce *(D,CR,E,SD,W)*

Cauliflower Steak

Romesco sauce, preserved lemon,
confit garlic, crispy onions,
Steak on Six chips *(V,D,A)*



STEAKS

Raised on rich soils and lush pastures

All served with a spring 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

Tempura Soft Shell Crab
with Lime *(CR,D,E,SD)*
£10.50



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)

Creamed Spinach, Lemon, Nutmeg, Confit Egg Yolk

(V,D,E)

Buttered Green Beans & Smoked Bacon *(D)*

Maple Glazed Carrots, Seed Granola

(V,O,D)

House Side Salad *(V,SD)*

Sauces £4.00 each

Béarnaise *(V,D,E,SD)*

Cabernet & Shallot Jus *(SD)*

Creamy Mushroom Sauce *(V,D)*

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

Blue Cheese Cream Sauce *(D,SD)*

Garlic Butter *(V,D)*



DESSERTS

Welsh Whisky Liqueur Crème Brulée

Cocoa shortbread, raspberry
(V,W,D,E,S)

Rhubarb & Custard Parfait

Citrus meringue, ginger sable
(V,W,D,E,SD)

Lemon Tart

Blueberry sorbet, yoghurt crisp
(V,W,D,E,SD,S)

Tirami-Choux

Coffee cream, chocolate crémeux,
praline tuile, hazelnut and coffee ice
cream *(V,D,W,E,H,S)*

Welsh Cheese Selection

Warm Bara Brith, Celtic Manor Resort
honey, fig jam *(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 (D) 46.00% 	£10.50
Irish Coffee, Roe & Co Blended (D) 46.00%	£10.50
Gaelic Coffee, Johnnie Walker Black Label (D) 40.00%	£10.50
French Coffee, Rémy Martin VSOP (D) 40.00%	£10.50
Italian Coffee, Disaronno Originale Amaretto (D) 28.00%	£10.50
Calypso Coffee, Tia Maria Cold Brew Coffee (D) 20.00%	£10.50
Celtic Coffee, Aber Falls Cream (D) 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