



À LA CARTE  
MENU

# À LA CARTE MENU

## TO NIBBLE

Artisan Sourdough  
Bread | £5.50  
Welsh salted butter  
*(V,R,SP,W,D)*

## STARTERS

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

Torched Mackerel | £8.50  
Cucumber, summer leaves, smoked  
paprika mayonnaise *(F,SD)*

Heritage Tomato | £8.50  
Burrata, tomato broth, pickled fennel,  
sourdough croute *(V,SP,R,D,SD,W)*

Welsh Tartiflette | £8.50  
Smoked bacon, Snowdonia Black Bomber  
cheese, crispy leek, rocket, balsamic  
glaze *(D,E,SD)*

Twenty Ten's Summer Super  
Salad 🌿 | £8.00  
Assembled at your table  
Couscous, peaches, radish, snow peas,  
pak choi, grapefruit dressing *(V,W,SD)*

## MAINS

Sirloin Steak 8oz | £34.00  
Plum tomato, mushroom ketchup, Portobello  
mushroom, chips *(D,SD)*

Wild Sea Bass | £30.00  
Capellini pasta, mussels, tomato and chilli sauce  
*(F,M,W,D)*

BBQ Roasted Pork Belly | £26.00  
Crispy braised pork cheek, burnt apple, roasted  
onion, mustard sauce *(D,SD,MU)*

British Reared Roasted  
Chicken Breast | £25.00  
Garlic mash, baby gem lettuce, Nduja,  
chicken jus *(SD,D)*

Seared Salmon | £25.00  
Sweetcorn chowder, cockles, sautéed  
potatoes, sea lettuce *(F,M,D,SD)*

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

# MYTHS & LEGENDS MENU

## STARTER

Heirloom Beetroot 🍃 | £8.00  
Apple, cashew nut cheese,  
tapioca cracker, sorrel  
(CN,W,B,A)

## MAIN

Arthur's Excalibur Lamb  
Rump | £30.00  
Summer peas, Pant-ys-Gawn goat's cheese,  
mint granola, lamb jus  
(R,W,N,W,B,O,A,P,SE,D,SD)

## DESSERT

Welsh Chocolate Torte 🍃 | £8.50  
Strawberry, chocolate crumb,  
strawberry sorbet (V,S)

## SIDES

Carrots with Orange and  
Celtic Manor Resort Honey  
Glaze (V,D) | £5.00

Buttered Summer Greens  
(V,D) | £5.00

Welsh Leek and Potato Gratin  
with Snowdonia Black Bomber  
Cheese (V,D) | £4.50

House Fries 🍃 (V) | £4.50

## SAUCES

Penderyn Whisky Peppercorn  
Sauce (D,SD) | £4.50

Beef Jus (SD) | £4.50

Garlic Butter (V,D) | £4.50

## DESSERTS

### Poached Peach Melba | £8.50

Charred peach, peach mousse, chocolate aero,  
raspberry tuile (V,D,E,W,S)

### Passion Fruit and Mango Pavlova | £8.50

Kiwi gel, clotted cream, mango sorbet  
(V,D,SD,E)

### Peanut Butter Parfait | £8.50

Dark chocolate mousse, chocolate chip cookies,  
caramelised banana, toffee sauce (V,W,D,E,S,P)

### Selection of Sorbets and Ice Cream | £6.50

Two scoops of your choice, served with  
berries and caramel wafer (V,W,S,D,E)

Choose from:

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

### Welsh Cheese Board | £15.00

Dragon mature cheddar cheese,  
Perl Las, Perl Wen and Pant-Ys-Gawn  
goats' cheese, with Welsh mead apple  
and honey chutney, artisan 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