



GROUP À LA CARTE  
MENU

For parties of 9 or more

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## TO NIBBLE

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

## STARTERS

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)*

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 *(V,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,WN,W,B,O,A,P,SE,D,SD)

## DESSERT

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

## SIDES

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

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)

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, 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