



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
Chorizo, cauliflower, capers (M,S,D)

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

Duck Liver Parfait | £8.00
Fig jam, toasted brioche, hazelnuts
(W,D,E,H,SD)

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

Parsnip Soup | £8.00
Focaccia croute, truffle oil
(V,D,W)

MAINS

Sirloin Steak 8oz | £34.00
Chips, roasted onion, Portobello mushroom,
heirloom tomato (D,SD)

Wild Sea Bass | £30.00
Mussels, prawns, tomato seafood broth,
capellini pasta (F,M,CR,W,S)

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

Roasted Chicken Breast | £28.00
Braised Welsh leek, mushroom and
lentil ragout, jus (D,SD)

Halibut | £28.00
Cauliflower, samphire, capers,
white wine sauce (F,D,SD)

Roasted Aubergine 🍆 | £24.00
Spiced baby potatoes, tomato,
curry sauce (SD)

MYTHS & LEGENDS MENU

STARTER

Heirloom Beetroot 🍷 | £8.00
Apple, cashew nut cheese,
sorrel (CN,W,B,A,SD)

MAIN

Honey Glazed Duck Breast | £32.00
Confit leg bon bon, heritage beetroot, cherry jus
(SD,D,E,W)

DESSERT

Welsh Chocolate Torte 🍷 | £10.00
Orange textures
(V,S)

SIDES

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

Buttered Winter 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

Pumpkin Pie | £9.50

Ginger crumb, honey tuile, clotted cream
ice cream (V,W,O,D,E)

Apple and Blackberry Pavlova | £8.50

Blackberry gel, clotted cream, apple cider sorbet
(V,D,SD,E)

Peanut Butter Parfait | £8.50

Dark chocolate mousse, chocolate chip cookie,
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,D)

Choose from:

Vanilla (V,D), chocolate (V,D,S), banoffee,
dairy free strawberry 🌱 (V), raspberry
sorbet 🌱 (V), apple cider 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, 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