



£80 PER PERSON

Includes starter, main course, one side &
sauce and dessert



TO BEGIN

Artisan Bread

Laverbread and confit garlic butter

(V,R,SPW,D)

STARTERS

King Scallop & Chalk Stream Trout

Caramelised cauliflower, dill, Welsh
white wine caviar sauce, pickled
mussels, truffle foam *(F,M,D,SD,S)*

Twenty-Four Hour Brined Pork Belly

Black garlic glaze, white onion
velouté, burnt apple purée, pork
crackling and potato puffs *(D,W,SD)*

Citrus Cured Salmon

Radish, cucumber, pickled ginger,
crème fraiche *(F,D,SD)*

Duck Liver Parfait

Pickles, brown butter brioche,
clementine, spiced seed granola
(W,O,A,D,E,SD,MU)

Salt Baked Beetroot 🌿

Plant-based ricotta, hazelnuts,
celeriac, pear *(V,W,SD,H,SC)*

Carmarthen Ham

Roasted balsamic fig, Welsh
goat's cheese, pecan nuts, pickled
beetroot, mixed herbs, Gran
Levanto, dressed leaf salad

(D,PN,SD)



MAIN COURSES

Herb Crusted Welsh Rack of Lamb

Lamb shoulder ragu, pumpkin, mint
salsa verde, lamb fat flatbread,
lamb jus *(D,SD,W,MU)*

Chicken & Lobster

Breast of chicken, lobster thermidor,
'Nduja crumb, potato pavé, lemon
thyme oil, lobster and Madeira sauce
(DCR,SD,W,MU)

Fillet of Halibut

Gnocchi, squash, brassica, sage,
girolle, lemon and caper butter
sauce *(F,D,SD,E,W)*

Cauliflower Steak

Romesco sauce, confit garlic,
preserved lemon, truffle potato,
crispy shallots *(V,W,D,A,SD)*



STEAKS

Raised on rich soils and lush pastures
All served with beef fat roasted onion, garlic mushroom,
autumn salad and pickled onion *(D,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)
£20.00 supplement
Served with Café de Paris butter
(D,MU,SD)

25oz Welsh Dry Aged
Tomahawk Steak
(for two to share)

£18.00 supplement
Served with Café de Paris butter
(D,MU,SD)

Taster Tile

(for two to share)

6oz British venison loin, 6oz Scottish beef
rump, two-bone herb crusted rack of Welsh
lamb, three tiger prawns, served with Café de
Paris butter *(D,W,MU,CR,SD)*

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 *(W,CR,D)*
£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 potato, lightly brushed
with butter and cooked in beef
dripping (D)

**Cheese & Jalapeno
Croquettes, Saffron Aioli**
(V,W,D,E)

**Creamed Spinach, Lemon
& Nutmeg** (V,W,D)

**Buttered Green
Beans & Smoked
Bacon** (D)

**Maple Glazed Carrots,
Seed Granola**
(V,D,O,A)

House Caesar Salad
Anchovies, garlic croutons, Gran
Levanto (R,W,F,S,D,E,SD,MU)

Sauces £4.00 each

Béarnaise (V,D,E,SD)
**Cabernet &
Shallot Jus** (SD)
**Three Peppercorn &
Cognac** (D,SD)

**Blue Cheese
Cream Sauce** (D,SD)
**Mushroom Cream
Sauce** (V,D)
Garlic Butter (V,D)



DESSERTS

Chocolate Orange

Crème Brulée

Puffed grains, cocoa, tarragon ice
cream (V,W,D,B,E,S)

Apple & Calvados Parfait

Aerated white chocolate, poached
plums, oat crumble (V,W,D,E,O,SD,S)

Autumn Eton Mess

Steeped blackberries, lemon curd,
vanilla cream, meringue, blackberry
sorbet (V,D,E,SD)

Tirami-Choux

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

Welsh Cheese Selection

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