



A La Carte

(Sample Menu)

Starters

Soup of the Day: Carrot and Cardamom

Fresh Warm Bread (V) £8.50

Flaked Smoked Mackerel, Crab and Avocado Tian

Rocket salad, ciabatta croutes £9.50

Smoked Haddock and Spring Onion Chowder

With crab & sour cream £13.50

Ham Hock & Pea Terrine

Sun-blushed tomato and onion chutney with toasted croutes £9.00

Goat's Cheese Bruschetta

With fresh basil and olive oil £10.00

Mains

Oven-roasted Welsh Lamb Cannon

Pea and Mint pureé, green beans, pomme anna, red wine jus £37.00

Pan-roasted breast of Chicken

Buttered Pak choi and leek, Fondant Potato in a delicate tarragon butter sauce £29.00

Cider pressed Pork Belly

Dauphinoise potatoes, asparagus spears, cider cream £30.00

Roasted Cod Loin

Viennoise crust, parmentier potato, wilted spinach, tomato & cardamom jus £28.00

Pan Seared Sea Bass

Sun dried tomatoes, olive and dill potato cake, wilted greens with caper salsa verde £33.00

Roasted Butternut Squash Risotto

Toasted seeds and herb oil £18.00

Please note due to the presence of allergens in our kitchens we are unable to guarantee their absence in our menu, before you order your food or drink please ask a member of our team if you would like to know more about our ingredients



Desserts

Vanilla Crème Brulee

Shortbread biscuit £8.50

Chocolate Brownie

Ice cream £9.00

Rhubarb Fool

Poached rhubarb, pistachio crumb £9.00

White chocolate & Raspberry cheesecake

Raspberry Coulis £8.50

Four Welsh Cheese Board

A selection of four welsh cheeses with a chutney £15.00

Ice Cream Selection

£4.00

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