

Autumn menu September – November

2 courses 27.00

3 courses 35.00

Starters

Ham hock pressing, piccalilli & rocket (g)

Thai chicken patties, asian salad, chilli sauce (g)

Chargrilled halloumi, trio of melon & mint dressing (v) (g)

Carpaccio of beetroot, pant ysgawn goats cheese & capers

Lemon crusted calamari, smoked paprika aioli

Mains

Chargrilled fillet of welsh black beef, wholegrain mustard mash,
green beans & bacon, sauce diane

£5 supplement

Roast garlic & rosemary rump of lamb, fondant potato, wilted spinach, madeira sauce (g)

Pan fried duck breast, lyonnaise potatoes, honey glazed carrots & blackberry jus (g)

Grilled fillet of seabass, courgette carpaccio, samphire, clam chowder (g)

Pan fried fillet of brown trout, pea & broad bean risotto, watercress, béarnaise sauce (g)

Roasted red pepper & spinach cous cous stuffed portobello mushroom, perl wen & dressed
rocket (v)

Desserts

Pink peppercorn, raspberry & dark chocolate cake

Oreo & vanilla cheesecake, sweet black cherries (v)

Crunchy nut, blueberry crumble, vanilla cream (v)

Selection of ice cream or sorbet (v) (g)

Macaroon, maple & walnut ice cream, chardonnay poached pear (v) (g)

Daily menu (Sample menu as changes are made daily)

To Start

Cream of Cauliflower soup (g) (v)

Smoked chicken, pineapple salsa, dressed leaves (g)

Feta cheese, olives, sun blushed tomatoes, rocket salad (g)

The Main Course

Chargrilled pork steak, mash potato, peas, red wine jus (g)

Pan fried cod, olive, gherkin, new potato salad, hollandaise sauce (g)

Sun blushed tomato & goats cheese crostini, mixed salad, citrus dressing (v)

The Dessert

Apple & honeycomb parfait, champagne foam & dark chocolate (v) (g)

Selection of welsh farmhouse cheeses, chutney & biscuits £2 supplement

Today's selection:

Pont gar glas – A semi blue brie-style cheese made with cow's milk

Smoked caerffili – Mild, fresh creamy cheese with a lemony flavour & a hint of underlying sea salt

Perl wen – A delicious creamy, brie-style cheese, soft & succulent with a citrus tang

SIDES - £3

Grilled corn on the cob, lime butter Rosemary salted hand cut chips

Sweet potato fries & sour cream Peach & blue cheese salad

Crushed grilled roasted potatoes, chive crème fraiche

Pan fried portobello mushrooms, balsamic vinegar

Sauce - £1.50

Garlic butter Stilton & port Peppercorn Hollandaise Béarnaise