



Dinner menu served 6pm – 9pm

## STARTER

Soup of the day, bread roll & welsh butter (gfr)	£7
Confit duck terrine with apricot, cranberry, caramelized onion, gherkin & sourdough	£10
Burnt butter scallops, pumpkin velouté, black pudding & crispy bacon	£12
Red mullet fillet, fennel salad, carrot & orange puree, tempura crumbs, herb oil	£11
Oyster mushroom, parsnip & turmeric puree, kale, marinated shiitake, spiced tofu (gfr) (vgn)	£9
Heirloom tomato, buffalo mozzarella, fresh basil pesto, toasted pine nuts (gf) (v) (vgnr)	£9
Goats cheese & roasted fig tart, caramelized red onion, pickled shallots, balsamic vinegar (v)	£9

## MAINS

Welsh beef fillet, buckwheat risotto, celeriac fondant, parmentier potato, kale, bordelaise sauce	£30
8 hour braised lamb, mini shepherd pie, white truffle pomme puree, red cabbage, gruyere cheese & port jus	£24
Duck breast, sweet potato, pickled baby apples, braised white chicory, black cherry jus (gf)	£25
Wild venison fillet, parsnip fondant, salsify puree, shiitake mushrooms, date molasses, jus (gfr)	£28
Mushroom & spinach duxelle chicken, dauphinoise potato, white wine sauce, popcorn potato (gfr)	£23
Red snapper fillet, roast vegetables, new potato, salsa verde (gf)	£24
Salmon fillet, candied beetroot, fresh rocket parsley pesto, zesty citrus beurre blanc sauce & crispy fried capers (gf)	£23
Curried marinated cauliflower steak, charred tender stem broccoli, quinoa & sweet potato & chickpea relish (vgn) (gf)	£17
Mushroom ragu, creamy polenta, parsnip crisp (vgn) (gf)	£16

## SIDES - £4.50

Chips  
Sweet potato fries  
Onion rings  
Garlic green beans

Garlic bread  
Organic bread  
Tossed salad  
Buttered broccoli



## Lite Bites

Parma ham, bread & balsamic dip	£9
Hummus & bread (v)	£6
Bread & olives (vgn)	£6
Tandoori chicken & cucumber raita	£7
Garlic and thyme marinated roast pepper & goats cheese (v)	£7
Sweet barbecue pulled beef bao buns	£8
Open fajita sourdough wrap,	
sour cream & chives	
with beef	£10
chicken	£9

## DESSERTS

Lemon & orange charlotte (v)	£9
Chocolate fondant & vanilla ice cream (v) (gf)	£9
White chocolate & Penderyn whiskey tart (v)	£9
Tripple chocolate mousse (v)	£9
Raspberry & gin cheesecake (vgn) (gf)	£9
Lemon tart (v)	£9
Selection of cheese, Welsh lady tomato & beer chutney, grapes, crackers (gfr)	£12.50

(gf) gluten free    (gfr) these dishes can be gluten free on request    (v) suitable for vegetarians    (vgn) suitable for vegans

***If you have any allergies, intolerances, or dietary requirements, please speak to a member of staff.***