

- APRIL / MAY 2024 DINNER MENU -

- NIBBLES -

(v) Marinated Kalamata & Green Olives rosemary garlic extra virgin olive oil	5.0
(v) Spiced Mixed Nuts (n)	3.5

- STARTERS -

(v) Grilled Wye Valley Asparagus (d, su) mozzarella caper, chilli, lemon & herb dressing	11.3
(v) Mushroom & Goat's Cheese Croquettes (e, d, g, su) pickled mushrooms spinach and wild garlic sauce	8.8
Smoked Salmon & Asparagus Tart (g, d, e) cucumber salad crème fraîche	9.0
'Ham, Egg & Chips' (su, m, e) ham hock crispy potato cured yolk piccalilli	8.4
(v) Cauliflower Fritters (g, e) fermented chilli mayo roasted cauliflower leaf salad pomegranate & mint	8.3
Bass Ceviche (f, su, g, d) buttermilk & dill dressing local micro herbs crispy onion	8.9
Spiced Lamb Meatballs (n, d, e, g) roasted red pepper pesto aged parmesan	8.6

- MAINS -

Pork Tenderloin (d, se, n) sweet potato purée roasted cabbage heart chimichurri spiced nut carrot	24.0
(v) Leek & Spring Green Cabbage Crumble (d, g, se, m, su) smoked cheese Jersey Royals pickled red cabbage sprouting broccoli	21.2
(v) Spring Vegetable Risotto (d) asparagus peas broad beans artichoke	22.0
Monkfish (cr, f) bbq spring onion & pakchoi peas prawn curry sauce	26.5
Roasted Rump of Welsh Lamb (d, g, e) burnt butter potato foam pea purre spring green fricassée lamb croquette mint jus	24.0
Pan Seared Skate Wing (f, d, su) crushed Jersey Royals avocado sauce vierge	23.5
Breast of Free Range Chicken (d) wild mushroom pearl barley spinach watercress creamed potatoes	23.0

- FROM THE GRILL -

* approximate uncooked weight

all served with chunky chips | slow cooked mushroom | confit tomato | beer pickled onion rings

(v) Garlic, Chilli, Mint & Lemon Marinated Halloumi (g, d, su, s)	22.5
10oz* Welsh Sirloin Steak (g, d)	28.0
8oz* Rosemary, Thyme & Garlic Marinated Chicken Breast (g, d, s, su)	21.5
Peppercorn Sauce (d, g) Chimichurri Mint Jus	3.5

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	4.5	Jersey Royals (d)	5.0
Parmesan & Truffle Fries (d, g)	5.0	Roasted Cabbage & Chimichurri (d, n)	4.5
Asparagus, Peas & Artichokes (d)	5.0	Wild Mushroom Pearl Barley (d)	4.5
Dressed Leaf Salad	4.5		
Homemade Garlic Bread (d, g)	5.5	<i>with welsh cheddar</i>	6.5
		<i>with welsh cheddar & mushrooms</i>	7.5

Allergen Key:

d-dairy; (g)-gluten/lupin; (s)-soya; (v)-vinegar; (c)-celery; (f)-fish; (cr)-crustacean/mollusc; (se)-sesame; (n)-peanut/nut/seed; (su)-sulphite; (e)-egg; (m)-mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.