

- AUTUMN / EARLY WINTER 2024 DINNER MENU -

- NIBBLES -

(v) Marinated Kalamata & Green Olives rosemary garlic extra virgin olive oil	5.0
(v) Spiced Mixed Nuts (n)	3.5
Iberico Tocifritos Pork Scratchings house apple sauce	5.0

- STARTERS -

(v) Cabbage 3 Ways (d)	9.8
charred heart creamed & truffled purée sauerkraut vegetarian parmesan	
Korean Brisket Croquettes (g, s, e)	10.0
gochujang mayo kimchi	
Tempura Squid (cr, g)	9.8
white bean purée chilli & pineapple salsa	
Seared Scallop (cr, d, su, g)	12.2
slow roasted belly pork parsnip purée black pudding crumb pickled pear	
(v) Salt Baked Beetroot (g, d, n, su)	9.4
whipped goat's cheese pinenuts apple	
Trealy Farm Welsh Lamb Carpaccio (e, su)	11.0
Jerusalem artichoke capers shallots yolk purée	
Prawn & Crab Lasagne (cr, g, d, e)	10.3
layered sheet pasta fresh herbs	

- MAINS -

Seared Haunch of Venison (d, e)	27.0
Charlie Parry's welsh bourbon glazed carrots sprout tops carrot hash celeriac purée bourbon sauce	
(v) Mixed Mushroom Risotto (d, g)	21.7
chimichurri vegetarian parmesan <i>(can be made vegan upon request)</i>	
(v) Glamorgan Sausage (g, d, e, m, c, su)	22.3
braised leeks crispy leeks creamed potatoes purple sprouting broccoli pan gravy	
Roasted Pork Tenderloin (d, su, c)	24.0
slow braised cheek butternut squash terrine squash purée pickled kohlrabi purple sprouting broccoli	
Mustard Crusted Hake (f, g, d, su, m)	25.4
potato & Monmouthshire ham pommes Anna roasted cauliflower sauce romanescos & romanescos dressing	
Pan Fried Fillet of Halibut (f, d, su, cr)	26.6
Cockle & laverbread beurre blanc roasted crushed potatoes black cabbage	
Roasted Breast of Partridge (d, g, c)	26.8
leg & black pudding bon bon smoked bacon, Jerusalem artichoke & mushroom stew	

- FROM THE GRILL -

* approximate uncooked weight

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

(v) Cajun Marinated Halloumi (g, d, su, s)	24.0
10oz* Welsh Sirloin Steak (g, d)	28.5
8oz* Moroccan Marinated Chicken Breast (g, d, s, su)	23.0
Peppercorn Sauce (d, g) Smoked Bacon Sauce Charlie Parry's Welsh Bourbon Sauce	4.0

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	5.0	Cottage Pie Dirty Fries (d)	6.0		
Cavolo Nero (d, g)	4.5	Grilled Sprouting Broccoli & Almonds (d, n)	4.5		
Braised & Crispy Leeks (d, g)	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.