

- EARLY AUTUMN 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) Cabbage 3 Ways (d) charred heart creamed & truffled purée sauerkraut vegetarian parmesan	9.0
Korean Brisket Croquettes (g, s, e) gochujang mayo kimchi	9.4
Szechuan Crusted Mackerel (su, f, e, m) pickled peach compressed cucumber wasabi mayo basil oil	9.1
Seared Scallop (cr, d, su, g) slow roasted belly pork parsnip purée black pudding crumb pickled pear	12.2
(v) Roasted Cauliflower Steak (s) cauliflower hummus masala chickpeas raw slaw	8.6
Pressed Cured Devon Duck Breast (d, g, su, e, c) crispy duck leg caramelised celeriac balsamic cherries beet purée	10.0
Prawn & Crab Lasagne (cr, g, d, e) layered sheet pasta fresh herbs	9.5

- MAINS -

Rump of Welsh Beef (d, su, g) bone marrow crumb carrot purée slow roasted carrot fondant potato cavolo nero cider pickled apple	26.0
(v) Mixed Mushroom Risotto (d, g) chimichurri vegetarian parmesan <i>(can be made vegan upon request)</i>	21.1
(v) Glamorgan Sausage (g, d, e, m, c, su) braised leeks crispy leeks creamed potatoes purple sprouting broccoli pan gravy	21.5
Roasted Pork Tenderloin (d, su, c) slow braised cheek butternut squash terrine squash purée pickled kohlrabi purple sprouting broccoli	24.0
Thai Green Marinated Red Mullet (f) spinach garlic rice coconut & lemongrass sauce basil oil	23.3
Pan Fried Fillet of Halibut (f, d) cannellini bean stew romanesco	26.5
Seared Rump of Welsh Lamb (d, g, s) braised spelt roasted baby onions parsnip purée crispy kale	27.5

- 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)	23.0
10oz* Welsh Sirloin Steak (g, d)	28.5
8oz* Rosemary, Thyme & Garlic Marinated Chicken Breast (g, d, s, su)	21.5
Peppercorn Sauce (d, g) Coconut & Lemongrass Onion Velouté	3.5

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	4.5	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.