

- FEBRUARY / MARCH 2024 DINNER MENU -

- NIBBLES -

(v) Marinated Kalamata & Green Olives rosemary garlic extra virgin olive oil	4.0
(v) Spiced Mixed Nuts (n)	3.0

- STARTERS -

Roasted Miso Cauliflower (g, s, su) cauliflower kimchi raisin crispy onions	8.0
Smoked Haddock Velouté (e, d) flaked haddock caviar confit yolk edible flowers	8.8
Pressed Belly of Pork (g, su, s, f) pineapple BBQ sauce sticky pineapple coriander	9.3
(v) Caerphilly Cheese & Spinach Quiche (e, d, g) apple purée roquette & apple salad	8.2
Chicken Liver Parfait (g, d, e, su) pickled watermelon crisp bread radish red wine reduction	8.5
Seared Mackerel (su, f) rhubarb gel rhubarb fennel capers	9.2
(v) Sprouting Broccoli (n, d) whipped feta toasted pinenuts	8.2

- MAINS -

Roasted Lamb Chump (d, su) cauliflower purée caramelised cauliflower & leaves pommes Parisienne mint salsa verde	26.0
(v) BBQ Celeriac Burger (d, g, e) onion relish brioche bun seasoned fries	19.5
(v) Herb Gnocchi (g, d, n) sun blushed tomatoes spinach Pecorino Romano	19.5
Seared Fillet of Plaice (d, su, f) leeks samphire chard caper butter new potatoes	23.0
Rump of Welsh Beef (d, g) shallot tart crispy potato confit shallot leek mushroom jus	24.0
Pan Fried Fillet of Bream (f, n) kachumber salad crushed potato & aubergine burnt broccoli toasted almonds	23.0
Breast of Free Range Chicken (d, g, m) chicken pastilla creamed mustard cabbage herbed mash	21.5

- 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)	22.0
10oz* Welsh Sirloin Steak (g, d)	28.0
8oz* Rosemary, Thyme & Garlic Marinated Chicken Breast (g, d, s, su)	20.5
Peppercorn Sauce (d, g) Mint Salsa Verde Sundried Tomato & Spinach	3.5

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	4.5	New Potatoes (d)	4.5
Caerphilly & Monmouthshire Ham Fries (d, g)	5.5	Herbed Mash (d)	4.5
Chard, Samphire & Capers (d, su)	4.5	Creamed Mustard Cabbage (d, m)	4.5
Roast Cauliflower Textures (d, s, su)	4.5	Dressed Leaf Salad	
Homemade Garlic Bread (d, g)	5.5	with welsh cheddar	6.5
		with welsh cheddar & mushrooms	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.