



Dinner Menu

“After a good dinner one can forgive anybody, even one’s own relations.”

- Benjamin Franklin -

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;; (n) - nuts/seeds;
(su) - sulphites; (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 where possible.

- FEBRUARY / MARCH 2025 DINNER MENU -

Served Monday to Saturday 6pm-8:30pm

- NIBBLES -

(v) Marinated Kalamata & Green Olives rosemary garlic e.v.o.o.	5.0
(v) Spiced Mixed Nuts (n)	3.5
Iberico Tocifritos Pork Scratchings house apple sauce	5.0
Charred Padron Peppers house aioli	5.0

- STARTERS -

(v) SALT BAKED BEETROOT (g, d, n, su) whipped goat's cheese pinenuts apple	9.8
PULLED BEEF BRISKET TACOS (g, d, su) pickles soured cream charred padron peppers coriander	10.0
PICKLED MACKEREL (d, su, e, f) smoked mackerel pate jalapeño mayo fennel salad	10.7
(v) FLAMED BROCCOLI (d) broccoli & cheddar purée yoghurt crisp black garlic	9.3
(v) ROASTED CAULIFLOWER & VEGIE PARMESAN SOUP (g, d, su) parmesan oil pickled cauliflower parsley & capers	9.4
CHICKEN LIVER PARFAIT (g, su) burnt watermelon bacon jam radish crouton	10.0
SEARED SCALLOPS (d, cr) pomegranate & red grape sauce curried parsnip local micro coriander	12.8

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- MAINS -

PAN FRIED FILLET OF PLAICE (f, d, su)	25.1
wild mushroom & white wine velouté roasted new potatoes spring greens	
ROASTED BREAST OF DUCK (d, g, c)	26.8
crispy artichoke & purée grilled cauliflower black cabbage blackberry sauce	
(v) MIXED MUSHROOM STROGANOFF (d, su)	22.6
pickled red cabbage rice	
BRAISED SHORT RIB OF WELSH BEEF (g, d, su)	25.5
celeriac steak tenderstem broccoli bone marrow crumb & sauce truffle mash	
(v) MARINATED TOFU RAMEN BOWL* (g, s, se)	22.4
pak choi beansprouts sesame & soy broth	
SEARED PORK LOIN (d, g)	23.9
burnt onion shells caramelised parsnip salsify black pudding crumb pork sauce	
SMOKED SALMON RISOTTO (d, e, f)	23.8
confit egg yolk sea herbs lemon oil	

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	4.5	Smoky Brisket Dirty Fries (d)	8.0
Jerusalem Artichoke 3 Ways (d)	4.5	Cauli, Pomegranate & Red Grape Sauce	4.5
Broccoli, cheese purée (d)	5.0	Truffle Mash	5.0
House Garlic Bread (d, g)	5.5	<i>welsh cheddar</i> +1	<i>welsh cheddar & mushrooms</i> +2

- FROM THE GRILL -

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) Marrow Sauce (d, g)	4.0

* vegan dish | ** approximate uncooked weight

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