



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.

- SPRING 2025 DINNER MENU -

Served Wednesday to Saturday 6pm-8:30pm

- NIBBLES TO SHARE -

- (v) **Alex Gooch Sourdough** | smoked cultured butter. (g, d) 8.0
- (v) **Olives, Roasted Nuts & Seeds** | padron peppers | aioli. (g, d, e, n) 9.0
- Iberico Tocifritos Pork Scratchings** | warm house apple sauce 8.0

- STARTERS -

- Thai Belly Pork** (se, s, n, su, f, g) 12.8
pickled rhubarb | sesame | peanut | green chilli | chorizo crumb | sauerkraut
- Fried Chicken** (g, d, e, n, su) 11.5
charred artichoke | apple | roast carrot | fermented honey mayo | pistachio dust
- Smoked Salmon** (f, cr, e, g) 13.0
white crab | Yuzu gel | fennel | rye crumb | viola flowers
- (v) **Burnt Aubergine** (n, e, s) 11.5
oyster mushroom | hazelnuts | kohlrabi | tahini mayo
- Trealy Farm Welsh Beef Carpaccio** (d) 12.5
pink peppers | pickled cucumber | mint ricotta

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- MAINS -

Rump of Welsh Lamb (d, su)	30.0
onions pea purée courgette lamb stock spelt crispy potatoes	
Pan Fried Breast of Chicken (d, su)	27.0
charred cauliflower beetroot chickpeas dauphinoise potatoes olive & lemon salsa	
Fillet of Sea Bream (f, d, s)	28.0
artichokes crushed potatoes peas, beans & asparagus miso beurre blanc	
(v) Wild Mushroom Risotto (d)	26.5
vegetarian parmesan truffle	
6oz* Welsh Beef Rump (d, s)	28.5
wild mushroom ragu charred trivoso onions sorrel beef jus	

- FROM THE GRILL -

10oz** Welsh Sirloin Steak (g, d)	33.0
glazed tomatoes mushroom pepper & paprika onion rings house chips	
BBQ Marinated Chicken Breast (d, g, su)	26.5
glazed tomatoes mushroom pepper & paprika onion rings house chips	
(v) Lemon & Mint Marinated Halloumi (d, g)	28.0
glazed tomatoes mushroom pepper & paprika onion rings house chips	
Peppercorn Sauce (d, g) Olive & Lemon Salsa Miso Beurre Blanc (d, s)	4.0

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	5.8	Chive Mash (d)	5.8
Peas, Beans & Asparagus (d)	5.8	Charred Smoked Cabbage (d)	5.8
House Garlic Bread (d, g)	7.0	<i>welsh cheddar</i> +1	<i>welsh cheddar & mushrooms</i> +2

** approximate uncooked weight

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- PUDDINGS -

Whisky & Chocolate Crèmeux (d, e) coffee caramel honeycomb ice cream	11.5
Liquorice Panna Cotta (d, g) rhubarb parkin crumbs	10.8
Lavender Meringue (d, e, n) vanilla ice cream passion fruit curd pistachios	11.5
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	8.0
Artisan Welsh Cheeses (g, d, su) bara brith house crackers seasonal chutney quince membrillo apple	17.0

- DESSERT WINE -

Torres Floralis Moscotel Oro (Catalunya Spain) rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	100ml 8.0
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy) lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	8.5

- PORTS -

Krohn Ruby Port (Douro Valley Portugal)	100ml 7.0
Graham's 10 Year Tawny (Douro Valley Portugal)	12.5
Croft Pink Port (Douro Valley Portugal) served chilled	8.0

- HOT DRINKS -

Pot of Welsh Brew Tea	3.75
Speciality Tea (Organic Green Camomile Earl Grey Peppermint)	3.85
Caffe' Moreno Espresso / Doucble Espresso	2.7 / 3.0
Americano / Decaf Americano	4.4
Latte / Cappuccino / Flat White (d)	4.8
Steamed Milk Hot Chocolate cream & marshmallows (d)	8.0
Floater Coffee (d)	5.0
Liqueur Floater Coffee (d)	7.8
Welsh Floater Coffee, with Penderyn Single Malt Whisky (d)	9.0