



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 2026 DINNER MENU -

Served Wednesday to Saturday 6pm-8:30pm

- NIBBLES TO SHARE -

- (v) Alex Gooch Sourdough | cultured butter. (g, d) 8.0
- (v) Olives, Roasted Nuts & Seeds | padron peppers | aioli. (g, d, e, n) 10.2
- Onion & Chive Oil Pork Scratchings | warm house apple sauce 9.0

- STARTERS -

- XO Crab Taco (cr, g, s, su, f, e) 13.0
Nordic salad
- Crispy Monkfish (f, g, e) 12.5
curry mayo | cucumber | poppadum
- Ham Terrine (g, m, su) 11.5
radish | green bean salad | mustard vinaigrette | Alex Gooch Sourdough
- Lamb Shoulder Croquette (g, e, su) 12.0
pea purée & mint gremolata | potato crisps
- (v) Charred Carrot (d, n) 10.8
carrot top pesto | whipped goat's cheese | pinenuts

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- MAINS -

Parma Ham Pork Tenderloin (g, d, n)	27.0
hung yoghurt Jerusalem artichoke snap peas sautéed potatoes crispy leeks nuts	
Duck Breast (d, g, s, su, e)	33.5
hispi cabbage asparagus cocoa mash duck leg spring roll duck sauce	
Rump of Lamb (g, d, su, n)	28.0
pea & mint barley whipped goat's cheese chimichurri	
(v) Spinach & Ricotta Tortellini (g, d)	25.0
garden peas & broad beans Jersey Royals wild garlic & pea purée	
Fillet of Salmon (d, g, f, e, m)	27.0
crispy hen's egg bacon asparagus spring green slaw mustard crème fraîche	

- FROM THE GRILL -

10oz** Welsh Sirloin Steak (d)	33.0
spring greens house chips	
Greek Marinated Chicken Breast (d, su)	27.5
spring greens house chips	
(v) Teriyaki Halloumi (d, g, n)	28.5
spring greens house chips	
Peppercorn Sauce (d, g) Chimichurri (su, n)	5.0

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries 6.0 5.5	Sautéed Potatoes (d, m) 7.0
Wild Garlic & Mint Mash 6.5	Spring Greens (d) 7.5
Pancetta Hispi Cabbage (d) 7.0	
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 -

Buttermilk Mousse (d, g) pandan curd puffed rice	10.5
Rhubarb Tart (g, d) elderflower cream	11.5
Lemon Curd (g, d, e, n) Italian meringue vanilla pastry toasted hazelnuts lemon balm	11.0
Red Lion Sticky Toffee Pudding (g, d, n, e) toffee sauce vanilla ice cream	11.0
Selection of Welsh Ice Creams & Sorbets (d, e) please ask your server for our current selection	8.0
Artisan Welsh Cheeses (g, d, su) rosemary shortbread tomato chutney compressed apple blood orange segments	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

- PORT & SHERRY -

Krohn Ruby Port (Douro Valley Portugal)	100ml 7.0
Graham's 10 Year Tawny Port (Douro Valley Portugal)	9.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.2
Fernando de Castilla Pedro Ximénez Sherry (Jerez Spain)	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	3.0 / 3.5
Americano / Decaf Americano	4.4
Latte / Cappuccino / Flat White (d)	4.8
Steamed Milk Hot Chocolate cream & marshmallows (d)	5.5
Floater Coffee (d)	5.0
Liqueur Floater Coffee (d)	7.8
Welsh Floater Coffee, with Penderyn Single Malt Whisky (d)	9.0