

- SUMMER 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 -

Summer Pea Espuma (d, e) fermented radish peas poached hen's egg crispy Monmouthshire air dried ham	9.0
(v) Homemade Paneer Cheese (d, n, su) heirloom tomatoes tomato chutney spiced hazelnuts	8.7
Szechuan Crusted Mackerel (su, f, e, m) pickled peach compressed cucumber wasabi mayo basil oil	9.1
Seared Scallop (cr, d, su) slow cooked belly pork aubergine purée smoked yoghurt curd	11.0
(v) Roasted Cauliflower Steak (s) cauliflower hummus masala chickpeas raw slaw	8.5
Pressed Cured Devon Duck Breast (d, g, su, e, c) crispy duck leg caramelised celeriac balsamic cherries beet purée	10.0
Citrus Cured Sewin (f, g) avocado pineapple caviar rosemary crouton	9.4

- 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) Herb Gnocchi (d, g, e) roasted aubergine summer courgette tomato vegetarian parmesan	21.1
(v) Sticky Soy Celeriac (s, g, se) pak choi, sugar snap pea & beansprout salad crispy nori chilli & sesame dressing	21.5
Roasted Chicken (d) polenta cake onion velouté grilled courgette baby fennel	23.5
Thai Green Marinated Red Mullet (f) spinach garlic rice coconut & lemongrass sauce basil oil	23.3
Pan Fried Fillet of Sea Bass (f, d, m, e, su) peas broad beans runner beans diced potato warm tartar sauce	24.5
Seared Rump of Welsh Lamb (d, g, s) braised spelt baby onions sweetcorn purée samphire lamb consommé	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	Caesar Dirty Fries (d)	5.5		
Cavolo Nero (d, g)	4.5	Grilled Courgette pak choi & sesame dressing (se)	4.5		
Peas, Beans & Baby Fennel (d)	5.0	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.