



Lunch Menu

“Destiny may ride with us today, but there is no reason for it to interfere with lunch.”

- Peter the Great -

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 LUNCH MENU -

- SMALL PLATES -

Try individually as a starter or choose any **3 for £30** as a lighter main

Thai Pork Belly (e, se, s, su) pickled rhubarb fresh apple crackling crumb aioli	11.0
Spiced Fried Chicken (g, d, e, su) fermented honey chilli mayo pickled cucumber	11.0
Trealy Farm Welsh Beef Carpaccio (d) pink peppers charred artichokes mint ricotta	12.5
Smoked Salmon (d, g, su) pickled cucumber horseradish cream rye crumb	11.0
Sea Bream (f, g) sourdough crumbs Yuzu gel dill oil capers	12.2
Spiced White Crab (cr, e) apple chive mayo viola flowers	11.0
(v) Fennel, Radish & Orange Salad (m, n, su) hazelnuts honey mustard dressing	11.0
(v) Miso Grilled Aubergine (e, g, n, s) tahini mayo spicy kohlrabi dukkah	11.0
(v) Tofu Cocktail (e, s) dried cherry tomatoes gem lettuce Marie Rose sauce seaweed	10.4

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- BIG PLATES -

(v) Lemon & Mint Marinated Halloumi Burger (d, g, su, e) elderflower cucumber peach aioli seasoned fries	23.0
6oz* Welsh Beef Rump (d, s) wild mushroom ragu charred trivoso onions sorrel beef jus	28.5
Red Lion Cottage Pie (d) chive mash asparagus peas & beans herbed gravy	22.0
BBQ Chicken Burger (d, g, su) bacon elderflower cucumber peach aioli seasoned fries	23.0
Ale Battered Haddock & Chips (f, d, e, g) pea purée chunky chips house tartar sauce salt cured lemon	21.0
(v) Moussaka (g, s, d) tomato relish flat bread apple crème fraîche	22.5

- SANDWICHES -

all served on Alex Gooch rustic white bread with seasoned fries & house slaw

6oz* Welsh Rump Steak (g, d, se, s, su) pickled red onions Berkeley tomato swiss cheese apple & onion chutney	21.0
(v) Grilled Aubergine (g, d, n) courgette peppers goat's cheese sun-dried tomato pesto rocket	17.5
Haddock (d, f, g, e) pea & mint mayo gem lettuce radish fennel lemon dill	16.8
Pulled Pork (d, se, s, g, su) sauerkraut jalapeño house BBQ sauce	18.0

- 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

- PUDDINGS -

Whisky & Chocolate Crémeux (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