

RESTAURANT MENU

Starters & Salads

Roast Butternut Squash Soup (VE/GF*)* £7

Crispy onions & herb oil, tin loaf & salted butter

Heritage Tomato Panzanella Salad (V) £9 / Main £18

Red onion, olives, sourdough & burrata cheese

Coronation Chicken Salad £9 / Main £18

Pulled chicken, spicy curry mayonnaise, sultanas & toasted almonds

Crispy Chilli & Mango Prawns £11 / Main £22

Prawn & mango salad, Sriracha sauce & fresh lime

Sweet Potato Falafels (VE/GF) £9 / Main £18

Houmous, apricot relish & pomegranate dressing

Mains

Braised Welsh Lamb Rump (GF) £26

Rosemary salted potatoes, carrots, peas & lamb gravy

Confit Gressingham Duck Leg & Bonbon (GF)* £28

Buttery mash, spiced red cabbage, blackberry & port sauce

Pork Saltimbocca (GF) £23

Potato gratin, spring greens & grain mustard butter sauce

Garden Pea & Shallot Ravioli (VE) £20

Asparagus spears, pickled shallots, "feta" & herb oil

Honey & Soy Glazed Salmon £23

Pak Choi, udon noodles & miso broth

Welsh Steaks (GF) 8oz Rump £27 / *8oz Sirloin* £35

Chips, roast mushroom & rocket salad

Sauces

Brandy & Peppercorn £3

Perl Las Blue Cheese £3

Garlic & Herb Butter £2

Chimichurri £2

Some of our dishes may contain allergens such as nut, dairy or gluten. Please ask a member of the Team should you require more details. V= vegetarian, VE= vegan, GF= gluten free. () Denotes can be vegetarian/vegan/gluten free.*

Desserts

White Chocolate Mousse (GF) £6

Dulce de leche & honeycomb crumb

Wye Valley Rhubarb Trifle (VE) £7

Ginger gin soaked sponge, custard & toasted almonds

Lemon Panna Cotta (GF) £6*

Blackberry compote & shortbread biscuit

Dark Chocolate Torte (GF) £9

Summer berries & clotted cream ice cream

Welsh Cheeseboard (GF) X3 £9 / X4 £11 / X5 £13*

Celery, grapes, Fig relish & damsel wafers

(Mature Cheddar / Dragon's Breath Cheddar (not gluten free) / Perl Las Blue Cheese / Perl Wen Brie / Pantysgawn Goat's Cheese)

Mario's Ice Cream & Sorbet 1 scoop £3 / 2 scoops £5 / 3 scoops £7

Pistachio / Rum & Raisin / Chocolate / Strawberry / Vanilla

Vegan Vanilla / Vegan Strawberry / Vegan Salted Caramel

Mango Sorbet/Raspberry Sorbet / Prosecco Sorbet / Lemon Sorbet

Tea & Coffee

Espresso £3

Double Espresso £3.50

Americano £3.40

Macchiato £3.25

Cappuccino £3.50

Latte £3.75

Hot Chocolate £3.75

Flat White £3.50

Welsh Breakfast Tea £2.75

Earl Grey £3

Green Tea £3

Peppermint £3

Pure Camomile £3

Lemon & Ginger £3

Cranberry & Raspberry £3

Strawberry & Raspberry £3

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