

RESTAURANT MENU

Starters

<i>Leek & Potato Soup (VE*/GF*)</i> <i>Warm Roll, Salted Butter</i>	£8
<i>Honey Roasted Fig Salad (GF)</i> <i>Welsh Soft Cheese, Pickled Walnuts</i>	£8
<i>Crab Mayonnaise on Sourdough</i> <i>Capers, Lemon, Cucumber Relish</i>	£10
<i>Jumbo Prawn & Avocado Cocktail (GF*)</i> <i>Bloody Marie Sauce</i>	£9
<i>Chicken Liver Parfait</i> <i>Sourdough Toast & Fig Jam</i>	£9

Mains

<i>Braised Blade of Beef with Bourguignon Sauce (GF*)</i> <i>Buttery Mash, Garlic Beans & Crispy Onions</i>	£28
<i>Confit Duck Leg & Asian Duck Roll</i> <i>Spiced Red Cabbage, Fondant Potato & Plum Sauce</i>	£29
<i>Beetroot & Feta Ravioli (VE)</i> <i>Beetroot, Walnut & Orange Salad</i>	£23
<i>Lemon & Black Pepper Salmon (GF*)</i> <i>Herb Crushed Potatoes, Prawn & Lobster Sauce</i>	£28
<i>Welsh Braised Lamb Rump (GF*)</i> <i>Potato Gratin, Pea & Mint Fricassée, Lamb Jus</i>	£28

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

Desserts

Lemon Tart <i>Meringue & Lemon Curd</i>	£7
Tiramisu <i>Biscotti Bites</i>	£6
Chocolate Orange Tart (VE*/GF*) <i>Chocolate Sauce & Berries</i>	£8
Sticky Toffee & Date Pudding <i>Caramel Sauce, Rum & Raisin Ice Cream</i>	£7
Rhubarb & Custard Trifle (VE*)	£6
Welsh Cheeseboard (GF*) x3 £9 / x4 £12 / x5 £14 Celery, grapes, Fig relish & damsel wafers Mature Cheddar / Dragon's Breath Cheddar (<i>not GF</i>) / Perl Las Blue Cheese / Perl Wen Brie / Pantysgawn Goat's Cheese	
Mario's Ice Cream & Sorbet 1 scoop £3 / 2 scoops £6 / 3 scoops £9 Vanilla / Chocolate / Strawberry / Rum & Raisin / Banoffee / Jaffa Cake / Coconut Vegan Vanilla / Vegan Chocolate / Vegan Raspberry Ripple Mango Sorbet / Raspberry Sorbet / Blackcurrant Sorbet / Lemon Sorbet	

Twinnings Tea & Lavazza Coffee

<i>Pot of Filter Coffee</i>	£4	<i>Welsh Breakfast Tea</i>	£3
<i>Flat White</i>	£4	<i>Decaf Tea</i>	£3
<i>Americano</i>	£4	<i>Earl Grey</i>	£3
<i>Cappuccino</i>	£4	<i>Peppermint</i>	£3
<i>Latte</i>	£4	<i>Pure Chamomile</i>	£3
<i>Macchiato</i>	£4	<i>Lemon & Ginger</i>	£3
<i>Espresso</i>	£3	<i>Cranberry & Raspberry</i>	£3
<i>Double Espresso</i>	£4	<i>Strawberry & Raspberry</i>	£3
<i>Hot Chocolate</i>	£4	<i>Green Tea</i>	£3
<i>Deluxe Hot Chocolate</i>	£5	<i>Jasmine Green Tea</i>	£3

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