



# - JULY / AUGUST 2017 MENU -

Available Tuesday-Saturday 12:00pm-3:00pm & 6:00pm-9:00pm



## - NIBBLES -

<b>(V) HOMEMADE BREAD &amp; MIXED OLIVES</b> (d, g, v)	<b>4.00</b>
<i>Aged Balsamic vinegar, extra virgin olive oil, marmite butter</i>	
<b>(V) HOMEMADE HUMMUS</b> (g, c)	<b>4.00</b>
<i>Toasted flat breads, salted celery &amp; carrot sticks</i>	
<b>GRILLED CHICKEN SATAY</b> (d, g, n)	<b>4.95</b>
<i>Homemade peanut sauce</i>	
<b>ANTIPASTI FOR ONE OR TO SHARE</b> (d, g)	<b>8.95 / 12.95</b>
<i>Selection of cured welsh meats and salamis, olives, extra virgin olive oil, homemade bread, marmite butter</i>	

## - STARTERS -

<b>MACKEREL</b> (g, v)	<b>5.75</b>
<i>Scorched fillet, mackerel tartare, cucumber cannelloni, pickled shallot rings, radish &amp; fennel, lemon gel, dill oil</i>	
<b>CURED SALMON</b> (g, d)	<b>5.95</b>
<i>Polenta crust, sweetcorn &amp; tomato relish, jalapeno mayonnaise, coriander cress</i>	
<b>CHICKEN LIVER &amp; FOIE GRAS PARFAIT</b> (d, g)	<b>5.75</b>
<i>Pickled minted beetroot, Parma ham crisps, toasted sourdough</i>	
<b>SMOKED CHICKEN</b> (d, g, n)	<b>6.25</b>
<i>Soft boiled hens egg, parmesan, brioche croutons, toasted pine nuts, anchovies, gem lettuce, caesar dressing, lemon balm</i>	
<b>(V) BEETROOT</b> (d, g, n)	<b>6.25</b>
<i>Roscoff onion tart, heritage tomato, walnut &amp; goat cheese salad, pumpkin seeds, crème fraîche sorbet</i>	

## - MAINS -

<b>LOCAL WELSH LAMB</b> (d, g, v)	<b>17.50</b>
<i>Roasted rump, romaine lettuce, peas, asparagus, broad beans, smoked bacon, potato cannelloni, pea purée, salsa verde</i>	
<b>WELSH OX</b> (d, g)	<b>15.95</b>
<i>Slow cooked tongue &amp; cheek, bacon jam, portabello mushroom, confit tomatoes, spring onion &amp; watercress purée, courgette, carrots, fondant potatoes, onion ice cream</i>	
<b>BRECON PORK</b> (d, g, n)	<b>16.50</b>
<i>Slow cooked belly, sausage roll, maple syrup, smoked paprika, charred corn, pine nut carrots, mini baked potatoes, smoked apple purée</i>	
<b>BREAST OF DUCK</b> (d, g, n)	<b>18.50</b>
<i>Honey roasted breast, peach tarte tatin, peppered raspberry, toasted almonds, vanilla mash</i>	
<b>FILLET OF SEABASS</b> (d, g, cr)	<b>15.95</b>
<i>Potato &amp; crab crust, crab bisque, peas &amp; asparagus, compressed apple, pickled fennel</i>	
<b>TOURNEDO OF HAKE</b> (d, g, n, cr)	<b>14.95</b>
<i>Tomato &amp; welsh rarebit crust, seafood risotto, brioche croutons</i>	
<b>(V) CHARGRILLED VEGETABLE SALAD</b> (d, g, n)	<b>12.95</b>
<i>Crispy polenta, soft boiled hens egg, beetroot pesto, toasted almonds, pumpkin seeds, pine nuts, balsamic syrup, goats cheese mousse</i>	

If you or any of your party suffer from any form of food allergies or intolerances please inform us prior to placing your order and we will do our very best to accommodate, where possible, your specific dietary requirements.

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (c) - celery; (cr) - crustacean; (n) - nuts/seeds



# - JULY / AUGUST 2017 MENU -

Available Tuesday-Saturday 12:00pm-3:00pm & 6:00pm-9:00pm



## - GRILLS -

All grills are served with your choice of hand-cut triple cooked chips or new potatoes, slow roasted mushroom, tomato and fresh seasonal vegetables

<b>10oz WELSH SIRLOIN STEAK*</b> (d)	<b>19.95</b>
<i>A flavoursome tender cut best cooked medium to medium/rare.</i>	
<b>12oz WELSH RIB-EYE STEAK*</b> (d)	<b>21.95</b>
<i>A beautiful marbling of fat throughout the steak makes this one of the most flavourful when cooked medium/rare.</i>	
<b>8oz WELSH FILLET STEAK*</b> (d)	<b>24.95</b>
<i>The most lean and tender of all the steaks.</i>	
<b>8oz CAJUN SPICED FREE RANGE CHICKEN BREAST*</b> (d)	<b>13.95</b>
<i>A beautiful grilled local free range hand spiced chicken breast.</i>	
<b>(V) GRILLED HALLOUMI CHEESE</b> (d)	<b>10.95</b>
<i>Plain or home cajun spiced grilled Halloumi cheese.</i>	
<b>STEAK SAUCE SIDE</b> (d)	<b>1.00</b>
<i>Your choice of Peppercorn, Diane or Blue Cheese</i>	

## - DESSERTS -

<b>PEACH MELBA</b> (d, g, n)	<b>5.25</b>
<i>Poached fresh peach on almond pastry, raspberry coulis, almond brittle, vanilla ice cream</i>	
<b>CHOCOLATE TART</b> (d, g, n)	<b>5.25</b>
<i>Homemade granola, fresh berries, orange ice cream</i>	
<b>LEMON POSSET</b> (d, g)	<b>5.25</b>
<i>Homemade garibaldi biscuit, lemon curd, liquorice ice cream</i>	
<b>STRAWBERRY CHEESECAKE</b> (d, g)	<b>5.25</b>
<i>Eaton mess garnish, strawberries &amp; cream ice cream</i>	
<b>SUMMER BERRY SLICE</b> (d, g)	<b>5.25</b>
<i>Mascarpone &amp; vanilla cream, apricot &amp; pinenut salad, brandy snap wafer</i>	
<b>SELECTION OF AWARD WINNING WELSH ICE CREAMS</b> (d, g)	<b>5.25</b>
<i>Please ask your server for the range of flavours currently available</i>	
<b>SLATE OF WELSH CHEESES</b> (d, g, v)	<b>7.95</b>
<i>Artisan crackers, frozen grapes, red onion chutney, truffled honey</i>	

## - EXTRAS - **2.95**

<b>HAND-CUT TRIPLE COOKED CHIPS</b>
<b>TRUFFLE &amp; PARMESAN TRIPLE COOKED CHIPS</b> (d)
<b>CAJUN SPICED TRIPLE COOKED CHIPS</b>
<b>FRESH SEASONAL VEGETABLES</b> (g, d)
<b>FRESH SEASONAL SALAD</b> (v)
<b>FRESH CAESAR SALAD</b> (d, g, v)
<b>GARLIC BREAD</b> (g, d)
<b>GARLIC BREAD WITH WELSH CHEESE</b> (g, d)

## - TEA & COFFEE -

<b>SELECTION OF SPECIALITY TEAS</b>	<b>1.90</b>
<b>ESPRESSO / DOUBLE ESPRESSO</b>	<b>1.50 / 2.00</b>
<b>AMERICANO / DECAF AMERICANO</b>	<b>2.10</b>
<b>CAFFE LATTE</b>	<b>2.20</b>
<b>CAPPUCCINO</b>	<b>2.20</b>
<b>HOT CHOCOLATE</b>	<b>3.95</b>
<b>FLOATER COFFEE / LIQUEUR COFFEE</b>	<b>3.10 / 5.90</b>
<b>WELSH FLOATER COFFEE</b> <i>(made with Penderwyn whiskey)</i>	<b>6.90</b>