

- OCTOBER / NOVEMBER 2017 DINNER MENU -

Available Monday to Sunday 6pm-9pm



- NIBBLES -

- (V) SELECTION OF HOMEMADE BREADS** (d, g, v) **3.95**
Aged Balsamic vinegar, cold pressed extra virgin rapeseed oil
- (V) MARINATED OLIVES** (d, g, v) **4.95**
Homemade breads, aged Balsamic vinegar, cold pressed extra virgin rapeseed oil
- (V) DEMITASSE OF ROASTED BUTTERNUT SQUASH & PARMESAN SOUP** (g, d) **4.00**
Toasted cheese fingers

- STARTERS -

- (V) PICCOLO PARSNIP** (n, d) **5.50**
Salt baked baby parsnips, hung yoghurt, parsnip purée, smoked pine nuts & walnuts
- SCALLOPS** (d, v) **8.50**
Seared scallops, sweetcorn purée, popcorn, bacon crumb, BBQ sweetcorn
- DUCK** (v, n, d) **6.95**
Teriyaki glazed duck breast, roasted hazelnuts, crème fraîche, cucumber gel, duck & whole grain bon bon
- SLOW ROASTED BELLY PORK** (g, s) **5.95**
Fermented baby gem lettuce, soy & garlic glaze, pancetta crumb, chive oil
- SALMON BALLOTINE** (d, g) **5.95**
Fresh salmon, crab & chive mayonnaise, onion seeds, puffed wild rice, pickled shallots, micro fennel

- MAINS -

All mains are served with a selection of fresh seasonal vegetables

- HAUNCH OF BRECON VENISON** (d, g) **18.50**
Roasted butternut squash, mushroom purée, truffle mash, black kale, glazed carrot, pickled blackberries, red wine jus
- PAN ROASTED RED LEGGED PARTRIDGE** (d, g) **16.95**
Chestnut & parsnip tart, maple glazed pear, parsnip purée, Romanesco broccoli, glazed carrot, pot roast potatoes, game jus
- WELSH LAMB RUMP** (d, g) **17.95**
Fondant potato, cauliflower purée, caramelised cauliflower, apricot & pinenut cous cous, chocolate jelly, red vein sorrel, spiced carrots, Romanesco broccoli
- SLOW ROASTED PORK CHEEKS** (d, g, v) **15.95**
Swede & grain mustard mash, crispy ham hock, glazed carrots, broccoli, apple compote, crackling crumble, black kale, jus
- FILLET OF CORNISH BRILL** (d, g, v) **14.95**
Poached king prawns, spaghetti of vegetables, crushed new potatoes, samphire, lemon beurre blanc
- MACKEREL & MONKFISH** (d, g) **16.95**
Fillets of mackerel, mackerel tartar, monkish scampi, beetroot & horseradish mash, beetroot gel, horseradish cream, watercress velouté, carrots, Romanesco broccoli, lemon oil
- (V) TEXTURES OF BEETROOT** (d, g, n) **14.95**
Beetroot tart, beetroot mash, beetroot pickle, grain mustard pannacotta, beetroot crisps, goat's cheese crumble, balsamic syrup toasted seeds

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

- GRILLS -

All grills are served with your choice of hand-cut triple cooked chips or sweet potato fries, slow roasted mushroom, tomato and homemade slaw

10oz WELSH GRASS FED SIRLOIN STEAK* (d)	21.95
<i>A flavoursome tender cut best cooked medium to medium/rare.</i>	
12oz WELSH GRASS FED RIB-EYE STEAK* (d)	25.95
<i>A beautiful marbling of fat throughout the steak makes this one of the most flavourful when cooked medium/rare.</i>	
8oz WELSH GRASS FED FILLET STEAK* (d)	26.50
<i>The most lean and tender of all the steaks.</i>	
HOME GLAZED BBQ BABY BACK RIBS (d)	16.50
<i>A full rack of succulent home glazed local pork ribs</i>	
BUTTERMILK SPATCHCOCK CHICKEN (20 minutes cooking time) (d)	16.50
<i>Tender and full of the flavour of our special house buttermilk marinade</i>	
(V) GRILLED HALLOUMI CHEESE (d)	10.95
<i>Plain or home cajun spiced grilled Halloumi cheese.</i>	
STEAK SAUCE SIDE (d)	2.00
<i>Your choice of Peppercorn or Diane</i>	

- DESSERTS -

Why not accompany your dessert with a chilled 125ml glass of Palazzina Moscato Passito dessert wine for just £7.80

PEAR CRÉME BRÛLÉE (d, g, n)	5.25
<i>Homemade biscuit, roasted pear & hazelnut granola</i>	
STICKY TOFFEE PUDDING (d, g)	5.25
<i>Honeycomb ice cream, brandy snap</i>	
ROASTED FIG & ALMOND TART (d, g, n)	5.25
<i>Mascarpone & vanilla cream, fig compote</i>	
CARAMEL APPLE BREAD & BUTTER PUDDING (d, g, n)	5.25
<i>Crème anglaise, nut crusted vanilla ice cream</i>	
TRIPLE CHOCOLATE MARQUISE (d, g)	5.25
<i>Satsuma & blackberry salad, orange ice cream, chocolate crackle</i>	
SELECTION OF AWARD WINNING WELSH ICE CREAMS & SORBETS	5.25
<i>Please ask your server for the range of flavours currently available</i>	
SLATE OF WELSH CHEESES (d, g, v)	7.95
<i>From the north award winning Black Bomber & Green Thunder, from the west creamy Perl Lâs & Perl Wen and Blaenavon cheddar blended with Penderyn whisky from our local area accompanied by artisan crackers, frozen grapes, red onion chutney, truffled honey</i>	

- EXTRAS - **2.95**

HAND-CUT TRIPLE COOKED CHIPS
CRUSHED NEW POTATOES (d)
SWEDE & GRAIN MUSTARD MASH (d)
APRICOT & PINENUT COUS COUS (g)
FRESH SEASONAL SALAD (v)
SPAGHETTI OF VEGETABLES (d)
FRESH SEASONAL VEGETABLES (d)
HOMEMADE GARLIC BREAD (g, d)
<i>ADD WELSH CHEESE (g, d) extra 50p</i>
<i>ADD WELSH CHEESE & MUSHROOMS (g, d) extra £1</i>

- TEA & COFFEE -

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

* approximate uncooked weight