

- AUGUST / SEPTEMBER 2022 DINNER MENU -

Available Wednesday to Saturday 6pm-8:30pm

- NIBBLES -

- (v) **Marinated Kalamata & Green Olives** | rosemary | garlic | extra virgin olive oil 4.0
(v) **Spiced Mixed Nuts** (n) 3.0

- STARTERS -

- Confit Salmon** (d, su, f) 9.0
pea & tarragon purée | broad beans | fennel & kohlrabi salad | tarragon oil
- Seared Cornish Scallops** (cr, f, su, m) 10.0
red pepper & tomato gazpacho | corn salsa | radish & fine beans
- Lamb Breast Fritters** (g, e, s, su) 9.0
kimchi | chilli & mint oat yoghurt | teriyaki sauce
- (v) **Charred Broccoli** (s, n, su) 8.5
spiced peanuts | quinoa | satay sauce

- MAINS -

- Roast Pork Tenderloin** (d, su, n) 22.0
heritage carrot | pak choi | shallot shells | mashed potatoes | toasted pinenuts | welsh warrior cider sauce
- Seared Breast of Duck** (su, d) 24.5
duck fat fondant | charred broccoli | broccoli purée | pickled & fresh peach | peach sauce
- (v) **Heritage Beetroot Tart** (d, g, su, m) 19.0
goat's cheese mousse | crisp polenta | dressed leaves
- Pan Fried Fillet of Plaice** (d, su, cr, f) 23.0
poached potato | summer peas & beans | crispy kale | dill & crayfish beurre blanc

- FROM THE GRILL -

* approximate uncooked weight

all served with triple cooked chips | confit mushrooms | vine tomatoes | crispy onion rings

- (v) **Garlic, Chilli, Mint & Lemon Marinated Halloumi** (g, d) 19.5
- 10oz* Welsh Sirloin Steak** (g, d) 26.0
- 8oz* Soy, Ginger, Garlic & Chilli Marinated Chicken Breast** (g, d, s) 19.0
- Peppercorn Sauce** (d) | **Teriyaki Sauce** (s, su) | **Welsh Warrior Cider Sauce** (d) 4.0

- A BIT ON THE SIDE -

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| Skin On Triple Cooked Chips (Old Bay Seasoning Optional) 5.0 | Pomme Purée (d) 5.0 |
| Crushed Potatoes (d) 5.0 | Teriyaki Glazed Pak Choi (s, su) 5.0 |
| Roast Broccoli, Pinenuts, Mint & Chilli Oat Yoghurt (n) 5.0 | Charred Gem, Goat's Cheese Mousse (d) 5.0 |
| Dressed Leaf Salad 4.0 | Seasonal Vegetable Medley (d) 4.0 |
| Homemade Garlic Bread (d, g) 4.0 | <i>with welsh cheddar</i> 5.0 <i>with welsh cheddar & mushrooms</i> 6.0 |

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 your requirements where possible.