



- DECEMBER 2018 DINNER MENU -

Available Monday to Sunday 6pm-9pm

- APERITIF -

Bees Knees Non-Alcoholic Prosecco (200ml)	4
Brecon Bramble Winter Spritz - Brecon V vodka, Boe bramble gin liqueur, warming Fever-tree ginger ale	6.5

- NIBBLES -

(v) Pot of mixed olives (g, v)	3
(v) Fresh baked bread & mixed olives, olive oil & balsamic dip (g, v)	5
Leek & Perl Lâs blue cheese beignets, roasted onion mayo (g, d, v)	5
(v) Homemade fennel crackers, burnt butter (g, d)	5

- STARTERS -

(v) Red Cabbage Risotto, goat's cheese, pumpkin seeds (d)	6
Smoked Salmon Tartare, crème fraîche, beetroot gel, pickled cucumber (d)	7
(v) Beetroot & Orange Scotch Egg, pear & apple compote, watercress salad (g, d, e)	6
Tomato & Chilli Glazed Mackerel, toasted oats, watercress dressing (g, d)	7
Baked Venison 'Rootatouille' Tart, pickled blackberries, parsnip ice cream, balsamic gel (g, d, su)	8
Pork & Prune Terrine, fig compote, bread wafers (g, d)	7

- MAINS -

Braised Ox Cheeks, baby carrots, truffle mash, wild mushroom jus (d, su)	17
Rump of Welsh Lamb, creamed celeriac, Jerusalem artichoke, kale, mini shepherds pie (d, s)	19
Pan Roasted Breast of Chicken, textures of carrot, Swiss chard & bacon, sage & onion rosti pudding (d)	18
Crispy Belly Pork, black pudding cassoulet, charred apple, roasted nut granola (g, n)	17
Pan fried Monkfish, spiced lentils, parsnip crisps, chive mash (d)	17
Smoked Salmon & Lemon Sole Paupiette, white chocolate & laverbread risotto, monkfish scampi (d)	17
(v) Wild Mushroom & Polenta Cakes, roasted vegetables, goat's cheese crumble, Madeira sauce (d, n)	13
(v) Baked Aubergine with Textures of Cauliflower, cous cous, purée & pickled cauliflower (d)	13
(v) Indian Spice Crusted Halloumi, vegetable bhaji, hand-cut chips, tomato ragout, red cabbage slaw (d)	14
10oz* Welsh sirloin steak, hand-cut chips, tomato ragout, crispy onions, red cabbage slaw (g, d, e)	24
8oz* Welsh fillet steak, hand-cut chips, tomato ragout, crispy onions, red cabbage slaw (g, d, e)	26
8oz* Grilled chicken breast, hand-cut chips, tomato ragout, crispy onions, red cabbage slaw (g, d, e)	15
8oz* Indian Spiced Chicken Breast, hand-cut chips, tomato ragout, crispy onions, cabbage slaw (g, d, e)	15

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

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.

* approximate uncooked weight



- EXTRAS -

Hand-cut Triple Cooked Chips	3
Truffle Mash (d)	3
Creamed Potatoes (d)	3
Fresh Side Salad (v)	3
Seasonal Vegetable Medley (d)	3
Homemade Garlic Bread (d)	3
Homemade Garlic Bread with Welsh Cheddar (d)	3.5
Homemade Garlic Bread with Welsh Cheddar & Fried Mushrooms (d)	4

- DESSERTS -

Mulled Wine Poached Winter Fruits , sabayon glaze, liquorice ice cream, pikelets (g, d, e)	6
Bara Brith , banana & pecan nut bread & butter pudding, crème anglaise, vanilla ice cream (g, d, e, n)	6
Spiced Chocolate Cream , orange sorbet, clementine salad, caramel crisped rice, honeycomb (g, d, e)	6
Traditional Christmas Pudding , orange & ginger butter, brandy sauce (g, d, n)	6
Cranberry & Almond Trifle , frangipane sponge, cranberry compote, almond custard (g, d, n, e)	6
Selection of Welsh Ice Creams & Sorbets , please ask your server for our current selection (d)	5
Finest Welsh Cheese Selection , artisan crackers, quince chutney, frozen grapes, truffled honey (g, d, su)	8

- TEAS & COFFEES -

Welsh Brew Tea	1.9
Speciality Teas (Organic Green Tea, Camomile, Earl Grey, Peppermint, English Breakfast)	2.1
Espresso / Double Espresso	1.5 / 2
Americano / Decaf Americano	2.5
Caffè Latte / Cappuccino (d)	3
Hot Chocolate, whipped cream, marshmallows (d)	4
Floater Coffee (d)	3.5
Liqueur Coffee (d)	6.5
Welsh Floater Coffee, with Penderwyn whisky (d)	8

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