



- JANUARY/FEBRUARY 2019 DINNER MENU -

Available Monday to Sunday 6pm-9pm

- APERITIF -

Brecon Bramble Winter Spritz - Brecon V vodka, Boe bramble gin liqueur, Fever-tree ginger ale, fresh berries 6.5

- NIBBLES -

(v) Fresh baked bread & mixed olives, extra virgin olive oil & balsamic dip (g, v, su) 5.0

(v) Red onion & Goat's cheese straws, balsamic dip (g, d, v, su) 5.0

'Gambas' crevettes, garlic butter, fresh baked bread (g, d, cr) 7.0

(v) Bang bang tempura cauliflower florets, peanut dipping sauce, spring onion & chilli salad (g, d, n) 6.0

Homemade goat's curd, bacon jam, fennel crackers (g, d) 5.0

- STARTERS -

Ras El Hanout North African Spiced Monkfish (g, d, n) 8.0
crispy chicken wings, curried cauliflower purée, spinach & squash saag aloo, coconut & lime

Smoked Haddock & Leek Lasagne (g, d, e) 7.25
black pudding crumble, poached egg, beurre noisette, parmesan

Breast of Pigeon (g, d, v, n) 7.5
soused vegetables, beetroot sorbet, sage & sourdough crumb, pinenuts, bacon jam

24 Hour Slow Cooked Short Rib of Welsh Beef (d, v, m) 8.0
charred onion petals, confit mushroom, onion purée, garlic potatoes, french mustard, beef dripping drizzle

(v) **Salt Baked Beets**, (g, d, n, su) 7.0
Homemade goat's curd, hazelnuts, cumin, orange, parsley & mint, forced rhubarb, balsamic gel

(v) **Blackened Leek**, (g, d, n) 7.0
roasted cauliflower, crisp kale, celeriac & yeast extract purée, pinenuts, welsh cheese sauce (g, d, n)

(v) **Leek & Potato Velouté**, (g, d) 7.0
charcoal cheddar dumplings, crispy leeks, fresh baked bread

- MAINS -

Roasted Fillet of Seabass (d, su) 19.5
sautéed smoked bacon, kale, green beans, anna potatoes, celeriac purée, red wine beurre blanc

Rarebit Crusted Cod Loin (g, d, v) 19.0
winter vegetable ratatouille potato croquette, lemon cream sauce

Slow Cooked Brecon Pork Belly (g, d, v) 19.0
loin & haslet croquette, celeriac & yeast extract purée, roast carrots, kale, pear pearls, pancetta potatoes

Herb Crusted Best End of Welsh Lamb (g, d) 20.0
braised shoulder, crisp sprouts, charred broccoli, sweet potato mash, lamb jus

Crispy Duck Breast (d, v) 19.0
parsnip & apple purée, compressed apple, feta, Parisienne potatoes, brown butter & raspberry dressing

Braised Shin of Welsh Beef (d, g) 17.5
wild mushroom ravioli, carrot purée, roasted carrots, crisp kale, confit potatoes

(v) **Roasted Squash** (g, d, n) 16.0
celeriace purée, mushrooms, chestnuts, goat's cheese crumble, potato terrine

(v) **Sesame Halloumi Cheese Parcel** (g, d, n, s) 16.5
sweet potato mash, seasonal vegetable pancake, cheese sauce

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

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.

- FROM THE GRILL -

All grills are served with hand-cut chips or sauté potatoes, cherry tomatoes, mushroom fricassée & crisp onions

(v) Grilled Halloumi (g, d)	14.5
(v) Moroccan Spice Crusted Grilled Halloumi (g, d)	15.0
10oz* Welsh Sirloin Steak (g, d)	24.5
8oz* Welsh Fillet Steak (g, d)	28.5
8oz* Grilled Chicken Breast (g, d)	15.0
8oz* Moroccan Spice Crusted Chicken Breast	15.5

- SIDES -

Hand-cut Triple Cooked Chips	3.0
Buttered Potato Mash or Sweet Potato Mash (d)	3.0
Fresh Side Salad (v)	3.0
Seasonal Vegetable Medley (d)	3.0
Homemade Garlic Bread (d)	3.0
Homemade Garlic Bread with Welsh Cheddar (d)	3.5
Homemade Garlic Bread with Welsh Cheddar & Mushrooms (d)	4.0

- DESSERTS -

Apple & Rum Pannacotta, compressed apple mille-feuille, apple sorbet, Italian meringue (g, d, e)	6.0
Raspberry Cheesecake, lime fudge, white chocolate mousse, fermented mixed fruit compote (d)	6.0
Tiramisu, dark chocolate & coffee mousses, marsala gel, coffee sponge, mascarpone cream, lemon (g, d)	6.0
Rhubarb Celebration, rhubarb tart, rhubarb crumble, yoghurt sorbet, rhubarb gel, fermented rhubarb (d)	6.0
Banana Parfait, banana cake, praline butter, peanut butter scotch sauce, pecan nut granola (g, d, n)	6.0
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d)	5.0
Finest Welsh Cheese Selection, artisan crackers, quince chutney, frozen grapes, truffled honey (g, d, su)	8.0

- TEAS & COFFEES -

Pot of Welsh Brew Tea	2.0
Speciality Teas (Organic Green Tea, Camomile, Earl Grey, Peppermint, English Breakfast)	2.3
Espresso / Double Espresso	1.5 / 2.0
Americano / Decaf Americano	2.5
Caffè Latte / Cappuccino (d)	3.0
Hot Chocolate, whipped cream, marshmallows (d)	4.0
Floater Coffee (d)	3.5
Liqueur Floater Coffee (d)	6.5
Welsh Floater Coffee, with Penderyn whisky (d)	8.0

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* approximate uncooked weight