

- JULY/AUGUST 2021 DINNER MENU -

Available Wednesday to Saturday 6pm-8:30pm

- NIBBLES -

(v) Sourdough Crostini buffalo mozzarella plum tomatoes fresh basil (g, d)	6.0
(v) Mushroom Fritters garlic aioli dip (g, d)	6.0
(v) Halloumi Fries sweet chilli mayo (g, d)	6.0

- SHARING PLATES -

(v) Finest Welsh Cheese & Vegetable Mezze (g, d, su) chutney marinated olives carrot celery apple artisan crackers grapes olive oil aged balsamic	15.0
Trealy Farm Welsh Charcuterie Mezze (g, d, su) marinated olives welsh rarebit fondue chutney sourdough toasts extra virgin rapeseed oil (g, su)	15.0

- STARTERS -

(v) Wild Mushrooms Wrapped in Puff Pastry (d, g, n, su) braised spinach tomato & sesame chutney aged balsamic	8.0
Breast of Pigeon (d, g, n) pak choi baby carrots carrot purée hazelnut crumb nasturtium	8.5
Cornish Crab (d, su, cr, e) pickled samphire pickled shallots egg yolk purée chive oil	9.0
Crispy Calamari (d, g, cr, su, e) garlic & squid ink aioli lime, coriander, green chilli & spring onion salsa	8.0
(v) Barbequed Broccoli (d, su, n) satay sauce charred lime smoked peanuts coriander	8.0

- MAINS -

Fillet of Stone Bass (d) chicken, pancetta & white bean ragout tenderstem broccoli samphire	20.0
Roasted Rump of Welsh Lamb (d) slow cooked welsh lamb shoulder pea & runner bean fricassée butter roastie	24.0
Braised Belly of Pork (d, su, v, s) fennel kimchi soy & sesame carrots & broccoli Asian spiced purée	18.0
(v) Goat's Cheese Polenta (d, su) roasted red pepper summer courgettes confit tomatoes grilled aubergine salsa verdi	16.0
Roasted breast of Chicken (d) pancetta fresh peas baby gem creamed potatoes	16.0

- FROM THE GRILL -

* approximate uncooked weight

all served with skin on fries | confit tomatoes | slow cooked mushrooms | dressed leaves

(v) Grilled Halloumi (g, d)	15.0
10oz* Welsh Rib-Eye Steak (g, d)	24.0
8oz* Garlic & Fresh Herb Marinated Chicken Breast (g, d)	16.0
Peppercorn Sauce Forestiere Sauce Red Wine Sauce (d)	3.0

- EXTRAS -

Red Lion Chips	4.0	Pembroke New Potatoes (d)	4.5
Fresh Side Salad	4.0	Seasonal Vegetable Medley (d)	4.0

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

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.