

- JUNE / JULY 2022 DINNER MENU -

Available Wednesday to Saturday 6pm-8:30pm

- NIBBLES -

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

- STARTERS -

- White Crab** (d, g, e, m, cr) 9.5
fennel & heirloom tomato salad | crab beignet | saffron aioli
- Welsh Beef Croquettes** (d, g, e, c, m, s) 8.5
slow cooked brisket | old bay mayo | daikon radish & heritage carrot slaw | beef jus
- Searred Wood Pigeon** (d, n, se) 9.5
roast & puréed carrot | pak choi | dukkah spice | cherry sauce
- (v) **Roasted Squash** (d, su, v, n) 9.0
mozzarella di bufala | pickled red onion shells | basil & seed pesto

- MAINS -

- Searred Rump of Welsh Lamb** (d, su, c, v) 26.0
charred spring onion | pea purée & petit pois | asparagus | mint ricotta | beer pickled shallots | jersey royals
- Roasted Monkfish** (f, g, su, d) 23.0
Summer courgettes | patas bravas | chorizo crumble
- (v) **Roasted Cauliflower** (d, n, se) 19.5
shitake curry | dukkah spice | mint ricotta
- Breast of Free Range Chicken** (d, su, m, c, v) 21.0
pomme purée | broccoli purée | pickled radish | broccoli | artichoke crisp | grain mustard & tarragon sauce

- 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) | **Grain Mustard & Tarragon Sauce** (d, m) 3.5

- EXTRAS -

- | | | | | | |
|---|-----|--|-----|---|-----|
| Triple Cooked Chips | 5.0 | Pomme Purée (d) | 5.0 | | |
| Jersey Royals (d) | 5.0 | Peas, Courgette, Mint Ricotta (d) | 5.0 | | |
| Roast Cauliflower, Oat Yoghurt, Pomegranate (d, g) | 5.0 | Seasonal Vegetable Medley (d) | 4.0 | | |
| Dressed Leaf Salad | 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.