



# - MAY/JUNE 2019 DINNER MENU -

Available Monday to Sunday 6pm-9pm

## - NIBBLES -

- (v) House sea salt & rosemary focaccia, sun blushed tomatoes, olives, extra virgin olive oil, balsamic (g, v, su) 6.0  
(v) Halloumi cheese bites, sweet chilli dipping sauce (g, d, su) 5.0  
Crispy devilled whitebait, lemon & smoked paprika mayo (g, d, su) 5.0

## - STARTERS -

- Chicken, Pistachio & Parma Ham Terrine** (d, v, n, su) 8.0  
pickled wild mushrooms, Wye valley asparagus, Madeira gel, confit hen's egg yolk, puffed wild rice, truffle oil  
**Brixham Crab Salad** (d, g, v, cr, su) 8.5  
compressed apple, Parmesan tuille, coriander cress, lemon purée, tempura cauliflower, brown crab on toast  
**Breast of Smoked Duck** (d, g, v, su) 8.0  
feta cheese, pickled berries, raspberry beurre noisette, brioche croutons, red vein sorrel  
(v) **Heirloom Tomatoes** (d, n, v) 7.5  
smoked goat's cheese, toasted hazelnuts, pumpkin seeds, tomato purée, crispy basil, aioli  
**Spiced King Prawns** (d, cr, n, su) 8.0  
coconut & chilli curry cream, coriander oil, house prawn crackers, toasted almonds

## - MAINS -

- Rosemary Roasted Rump of Welsh Lamb** (d) 19.5  
charred baby leeks, roasted fennel, celeriac fondant, Wye valley asparagus, peas, hasselback potatoes, lamb jus  
**Roasted Fillet of Seabass** (d, cr) 18.5  
Brixham crab, crushed Jersey Royal potatoes, Wye valley asparagus, samphire, shellfish velouté, dill oil  
**Haunch of Brecon Venison** (g, d) 22.5  
black pudding purée, chocolate cookies, black cherries, beetroot, butternut squash, goat's cheese marbles  
**Thyme Roasted Breast of Free Range Chicken** (d) 18.5  
chestnut mushrooms, Wye valley asparagus, peas, beans, pea purée, creamed potatoes, wild garlic sauce  
(v) **'Puffed Veggie Tart'** (g, d) 15.5  
Wye valley asparagus, leek & kale, welsh rarebit, Jersey Royal potatoes, peas & beans, wild garlic  
(v) **Roasted Cauliflower** (n) 15.5  
Marmite roasted potatoes, beets, carrots, smoked almonds, pumpkin seeds, beetroot sauce  
**Fillet of Battered Cornish Haddock** (g, d, su) 15.5  
crushed minted peas, triple cooked hand-cut chips, house tartare sauce  
**Braised Featherblade of Welsh Beef** (d, g, su) 16.5  
pancetta, roasted shallot, creamed mash potatoes, bourguignon sauce  
**Fresh River Exe Mussels** (d, cr, su) 17.0  
Leek, saffron & welsh cider cream, chunky bread, triple cooked hand-cut chips, aioli

## - SIDES -

- |   |   |
|---|---|
| <b>Hand-cut Triple Cooked Chips</b> 3.0 | <b>Buttered Potato Mash</b> (d) 3.0           |
| <b>Fresh Side Salad</b> (v) 3.0         | <b>Seasonal Vegetable Medley</b> (d) 3.0      |
| <b>Homemade Garlic Bread</b> (d, g) 3.0 | <b>with welsh cheddar &amp; mushrooms</b> 4.0 |
| <b>with welsh cheddar</b> 3.5           |   |

Ingredient Key: (d) - dairy; (g) - gluten, wheat or lupins; (s) - soy; (v) - vinegar; (e) - 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, roasted tomatoes, creamed garlic mushrooms & onion rings

(v) Grilled Halloumi (g, d)	14.5
(v) Spiced Grilled Halloumi (g, d)	15.0
10oz* Welsh Sirloin Steak (g, d)	24.5
8oz* Welsh Fillet Steak (g, d)	28.5
8oz* Plain Grilled Chicken Breast (g, d)	16.0
8oz* Spiced Buttermilk Chicken Breast (g, d)	16.5

## - SIDES -

Hand-cut Triple Cooked Chips	3.0	Buttered Potato Mash (d)	3.0
Fresh Side Salad (v)	3.0	Seasonal Vegetable Medley (d)	3.0
Homemade Garlic Bread (d)	3.0	with welsh cheddar	3.5
		with welsh cheddar & mushrooms	4.0

## - DESSERTS -

Baked Lemon Custard (d, g)	6.5
shortbread, fresh raspberries, raspberry purée, raspberry sorbet, white chocolate shards	
Baked Chocolate Nemesis (d, g)	6.5
Amaretti biscuits, mascarpone & Amaretto cream, chocolate soil, coffee syrup, welsh vanilla ice cream	
Peach & Vanilla Yoghurt Terrine (d, g)	6.5
Champagne poached peach, crystallised white chocolate, brioche croutons, strawberry sorbet	
Iced Peanut Butter Parfait (d, g, n)	6.5
raspberry jelly, raspberry jam, peanut tuille, peanut crunch, fresh raspberries & blueberries	
Marinated Mango & Pineapple (d, g)	6.5
coconut meringues, pistachio nuts, mango sorbet, pineapple gel, fresh mint, curry crumble	
Selection of Welsh Ice Creams & Sorbets, please ask your server for our current selection (d, e)	5.5
Finest Welsh Cheese Selection, <i>Perl Lâs</i> , <i>Perl Wen</i> , <i>Charcoal Cheddar</i> , <i>Red Devil</i> , <i>Green Thunder</i>	8.5
homemade bara brith, artisan crackers, chutney, frozen grapes (g, d, su)	

## - TEAS & COFFEES -

Pot of Welsh Brew Tea	3.0
Speciality Teas (Organic Green Tea, Camomile, Earl Grey, Peppermint, English Breakfast)	3.5
Espresso / Double Espresso	2.0 / 2.5
Americano / Decaf Americano	2.8
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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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

\* approximate uncooked weight