

# - OCTOBER / NOVEMBER 2023 DINNER MENU -

Served Monday to Saturday 6pm-8:30pm

## - NIBBLES -

- (v) **Marinated Kalamata & Green Olives** | rosemary | garlic | extra virgin olive oil 4.0  
(v) **Spiced Mixed Nuts** (n) 3.0

## - STARTERS -

- Chorizo & Manchego Croquettes** (g, e, d) 8.0  
tomato & garlic aioli
- Sweet & Sticky Asian Style Belly Pork** (s, su) 8.2  
spring onions | chilli sauerkraut | coriander
- (v) **Charred Beets** (s, su, g) 8.3  
apple & miso purée | cider battered fennel
- Smoked Mackerel Pâté** (d, g, f, su) 8.8  
dill & cucumber pickle | crisp bread
- (v) **Mushroom & Caerphilly Risotto** (g, d) 8.0  
truffled confit shallots | crispy onions
- Seared Squid** (cr, su) 8.5  
cannellini bean purée | pumpkin salsa | Monmouthshire air dried ham
- Chicken & Black Pudding Terrine** (g, su, m) 8.0  
apple & grape chutney | toast

## - MAINS -

- Roasted Haunch of Brecon Venison** (d, su, n) 26.5  
squash fondant & purée | kale | toasted hazelnuts | roast Jerusalem artichoke | blackberry & juniper jus
- Seared Breast of Pheasant** (d, e, m) 23.5  
parsnip mash | baby leeks | wild mushrooms | Madeira & grain mustard sauce
- (v) **Roasted Butternut Squash Tagliatelle** (g, n) 18.0  
sage | toasted almonds | vegan parmesan
- Classic Bouillabaisse** (d, cr, f, e) 24.0  
salmon | cod | mussels | saffron potatoes | rouille | sea herbs
- Pan Fried Fillet of Bream** (d, f) 23.5  
cauliflower purée | crushed potatoes | rainbow chard | crispy caper butter
- (v) **Salt Baked Celeriac** (g, d, e,) 19.0  
creamed cabbage | parsnip hash | baby leeks | heritage carrots
- Braised Short Rib of Welsh Beef** (d, su, c) 24.0  
horseradish mash | beef dripping carrots | cavolo nero | baby onions

## - FROM THE GRILL -

\* approximate uncooked weight

all served with chunky chips | slow cooked mushroom | confit tomato | beer pickled onion rings

- (v) **Garlic, Chilli, Mint & Lemon Marinated Halloumi** (g, d, su, s) 21.5  
10oz\* **Welsh Sirloin Steak** (g, d, su) 27.5  
8oz\* **Curry Spiced Marinated Chicken Breast** (g, d, s, su) 21.5  
**Peppercorn Sauce** (d) | **Chilli & Sage Yoghurt** (d) | **Beef Jus & Baby Onion** (g) 3.5

## - A BIT ON THE SIDE -

- |   |     |  |   |
|---|-----|--|---|
| <b>Chunky Chips</b>                     | 4.5 | <b>Crushed Potatoes</b> (d)                        | 5.0   |
| <b>Horseradish Mash</b> (d)             | 4.5 | <b>Skinny Fries</b> (g)                            | 4.5   |
| <b>Creamed Cabbage &amp; Leeks</b> (d)  | 5.0 | <b>Roasted Cauliflower &amp; Caper Butter</b> (d)  | 5.0   |
| <b>Dressed Leaf Salad</b>               | 4.5 | <b>Kale   Chard &amp; Toasted Hazelnuts</b> (d, n) | 5.0   |
| <b>Homemade Garlic Bread</b> (d, g) 5.5 |     | <i>with welsh cheddar</i> 6.5                      | <i>with welsh cheddar &amp; mushrooms</i> 7.5 |

Allergen Key:

d-dairy; (g)-gluten/lupin; (s)-soya; (v)-vinegar; (c)-celery; (f)-fish; (cr)-crustacean/mollusc; (se)-sesame; (n)-peanut/nut/seed; (su)-sulphite; (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.*