



## - MAY/JUNE 2019 LUNCH MENU -

Available Tuesday to Saturday 12pm-3pm

### - NIBBLES -

(v) Pot of mixed olives (g, v)	3.0
(v) House sea salt & rosemary focaccia, sun blushed tomatoes, olives, extra virgin olive oil, balsamic (g, v, su)	6.0
Crispy devilled whitebait, lemon & smoked paprika mayo (g, d)	5.0
(v) Halloumi cheese bites, sweet chilli dipping sauce (g, d)	5.0

### - LIGHT LUNCH MENU -

<b>Chicken, Pistachio &amp; Parma Ham Terrine</b> (d, v, n, su)	8.0
pickled wild mushrooms, Wye valley asparagus, Madeira gel, confit hen's egg yolk, puffed wild rice, truffle oil	
<b>Breast of Smoked Duck</b> (d, g, v, su)	8.0
feta cheese, pickled berries, raspberry beurre noisette, brioche croutons, red vein sorrel	
(v) <b>Heirloom Tomatoes</b> (d, n, v)	7.5
smoked goat's cheese, toasted hazelnuts, pumpkin seeds, tomato purée, crispy basil, aioli	
<b>Fillet of Battered Cornish Haddock</b> (g, d, su)	15.5
crushed minted peas, triple cooked hand-cut chips, house tartare sauce	
<b>Braised Featherblade of Welsh Beef</b> (d, g, su)	16.5
pancetta, roasted shallot, creamed mash potatoes, bourguignon sauce	
<b>6oz* Welsh Beef Sirloin Steak</b> (d, g)	15.0
Creamed garlic mushrooms, tomatoes, onion rings, triple cooked hand-cut chips	

### - HOT & COLD SANDWICHES -

<b>T.L.C.</b> tuna, fresh lettuce, cucumber, fresh seasonal salad, sea salted crisps (g, d, e)	8.0
<b>B.L.T.</b> bacon, fresh lettuce, tomato, fresh seasonal salad, sea salted crisps (g, d, e)	8.0
<b>The Club</b> , grilled chicken & welsh cheese, bacon, mayo, fresh seasonal salad, sea salted crisps (g, d, e)	10.0
(v) <b>Welsh Cheddar &amp; Red Onion Chutney</b> , fresh seasonal salad, sea salted crisps (g, d)	8.0
(v) <b>Smoked Goat's Cheese &amp; Tomato</b> , olives, fresh lettuce, fresh seasonal salad, sea salted crisps (g, d)	8.0
<b>Sip, Dip &amp; Roll</b> (d, g, e)	14.0
Choose any of the above sandwiches, tomato & red pepper espresso, triple cooked chips, garlic mayo dip	

### - DESSERTS -

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



- MAY/JUNE 2019 -  
- SET LUNCH MENU -  
Available Tuesday-Saturday 12:00pm-3:00pm

1 COURSE - £13

2 COURSES - £17

3 COURSES - £20

- TO START -

**(v) Roasted Red Pepper & Tomato Soup**

homemade sea salt & rosemary focaccia, pesto croutons (g, d, n)

**Crispy Devilled Whitebait**

lemon & smoked paprika mayo, dressed roquette salad (g, d, e)

**Chicken & Pistachio Terrine**

pickled wild mushrooms, asparagus, confit hen's egg yolk, puffed wild rice (g, d, n, e, su)

**(v) Heirloom Tomatoes & Smoked Goat's Cheese**

hazelnuts, pumpkin seeds, tomato purée, crispy basil, aioli (d, n)

- MAIN COURSE -

**Roasted Fillet of Haddock**

welsh cheese & chorizo crust, Jersey Royal potatoes, asparagus, samphire, beurre noisette (g, d)

**Braised Featherblade of Welsh Beef**

pancetta, roasted shallot, creamed potatoes, bourguignon sauce (g, d, su)

**(v) Roasted Cauliflower**

Marmite roasted potatoes, beets, carrots, smoked almonds, pumpkin seeds, beetroot sauce (g, d, n)

**Pan Roasted Breast of Free Range Chicken**

peas, asparagus & beans, creamed potatoes, jus (g, d, n)

- DESSERTS -

**Peach & Vanilla Yoghurt Terrine**

Champagne poached peach, crystallised white chocolate, brioche croutons, strawberry sorbet (d, g)

**Marinated Mango & Pineapple**

coconut meringues, pistachio nuts, mango sorbet, pineapple gel, fresh mint, curry crumble (d, g)

**Baked Chocolate Nemesis**

Amaretti biscuits, mascarpone & Amaretto cream, chocolate soil, coffee syrup, welsh vanilla ice cream (g, d)

**Selection of Welsh Ice Creams & Sorbets**

Please ask your server for our current selection (d)

*If you or any of your party suffer from any form of food allergies or intolerances please inform us prior to placing your order and we will do our very best to accommodate, where possible, your specific dietary requirements.*

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