

- OCTOBER/NOVEMBER 2020 SET MENU -

Available Monday-Thursday 12:00pm-2:30pm & 6pm-8:30pm

LUNCH - 2 COURSES - £15 3 COURSES - £20

DINNER - 2 COURSES - £20 3 COURSES - £25

- TO START -

Butternut Squash & Parmesan Soup
pumpkin seed bread, rosemary butter (g, d)

(v) **Textures of Cauliflower**

tempura battered, roasted, curried purée, pickled golden raisins, almonds, flaked Perl Lâs (g, d, n, su)

Maple Glazed Belly of Brecon Pork
smoked potato purée, pickled apple, crackling crumble, bacon jam (g, d, su)

Confit of Salmon
crushed potatoes, coriander & gem salad, chive, dill & lime dressing (d)

- MAIN COURSE -

Slow Cooked Duck Leg
red wine spiced red cabbage, green beans, parsley mash, jus (d, su)

6oz* Welsh Sirloin Steak
mushroom duxelle, blue cheese, green beans, spinach, broccoli, thyme sauté potatoes, peppercorn sauce (d, g)

Paupiette of Plaice
potato cake, tenderstem broccoli, moules marinière (g, cr)

(v) **Salt Baked Beetroot**
fresh figs, beetroot purée, carrots, pickled walnuts, goats cheese crumble, parmentier potatoes (d, g, su, n)

- DESSERTS -

Peanut Butter Banoffee Pie
white chocolate fudge, white chocolate ice cream (d, g)

Baked Pear & Frangipane Tart
crème anglaise, vanilla ice cream (d, g, e, n)

Sticky Toffee Pudding
honeycomb ice cream, butterscotch popcorn (d, g)

Selection of Welsh Ice Creams & Sorbets
Please ask your server for our current selection (d)

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.