

- OCTOBER / NOVEMBER 2023 SET MENU -

Served Monday to Saturday 12:00pm-2:30pm

2 COURSES - £24

3 COURSES - £30

- TO START -

SMOKED MACKEREL PÂTÉ (d,g, f, su,)

dill & cucumber pickle | crisp bread

(v) MUSHROOM & CAERPHILLY RISOTTO (g, d)

truffled confit shallots | crispy onions

CHICKEN & BLACK PUDDING TERRINE (g, su, m)

apple & grape chutney | toast

- MAIN COURSE -

(v) SALT BAKED CELERIAC (g, d, e)

creamed cabbage | parsnip hash | baby leeks | heritage carrots

PAN FRIED FILLET OF BREAM (d, f)

cauliflower purée | crushed potatoes | rainbow chard | crispy caper butter

BRAISED SHORT RIB OF WELSH BEEF (d, su, c)

horseradish mash | beef dripping carrots | cavolo nero | baby onions

- DESSERTS -

WHITE CHOCOLATE CHEESECAKE (g, d, e)

gingerbread foam | orange granita | gingernut & chocolate crumb

PEAR & WALNUT FRANGIPANE TART (d, e, g, n)

brandy ice cream | pear gel

WELSH ICE CREAMS & SORBETS

please ask your server for our current selection (d, g, e)

Allergen Key:

(d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) - fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - peanuts/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.