

- SEPTEMBER 2021 SET MENU -

Available Wednesday to Saturday 12:00pm-2:30pm & 6pm-8:30pm

LUNCH - 2 COURSES - £18 3 COURSES - £24

DINNER - 2 COURSES - £24 3 COURSES - £30

- TO START -

Slow Roasted Pigs Cheek

braised lentils | roasted & puréed onion (d, c)

Beetroot Cured Salmon

beets 3 ways | compressed apple | horseradish & crème fraîche sorbet (d, su)

(v) Butternut Squash Saag Aloo

chilli & lime yoghurt | spring onion (d)

- MAIN COURSE -

Pan Seared Fillet of Bream

romanesco | creamed potatoes | sauce vierge (d, su)

(v) Mushroom Risotto

tarragon panko crumb | wild mushrooms 3 ways | vegetarian parmesan (d, g)

7oz* Welsh Beef Rump Steak

charred broccoli | broccoli & cheddar purée | crushed potatoes (d)

- DESSERTS -

Blackberry Pannacotta (d, g)

oat crumble | apple sorbet | red veined sorrel

Caramelised Pineapple, Vanilla & Ginger Cheesecake (d, g)

pineapple salsa | rum & pineapple granita

Selection of Welsh Ice Creams & Sorbets

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

* approximate uncooked weight

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.