

- SEPTEMBER 2021 SET MENU -

Available Wednesday-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

Beetroot Cured Salmon

(v) Butternut Squash Saag Aloo

- MAIN COURSE -

Pan Seared Fillet of Bream

(v) Mushroom Risotto

7oz* Welsh Beef Rump Steak

- DESSERTS -

Blackberry Pannacotta (d, g)

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

Selection of Welsh Ice Creams & Sorbets

- SUNDAY LUNCH -

† Served 12:00pm-4:30pm †

- STARTERS -

OUR RANGE OF HOMEMADE STARTERS CHANGE EVERY WEEK

- MAIN COURSE -

14.0

All the trimmings and rich homemade gravy accompany your choice of either:

TRADITIONAL 12 HOUR RARE ROASTED TOPSIDE OF LOCAL WELSH BEEF

12 HOUR RARE ROASTED LEG OF LOCAL WELSH LAMB

ROASTED BREAST OF FREE RANGE CHICKEN

HOMEMADE VEGETARIAN OPTION (PLEASE ASK YOUR SERVER)

12.5

- or -

FRESH FISH OF THE DAY

Individually Priced

- DESSERTS -

CHOOSE FROM OUR RANGE OF HOMEMADE DESSERTS FROM OUR A LA CARTE MENU

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