



THE
DRAWING ROOM
RESTAURANT

NIBBLES

Lanelay Focaccia / Tapenade	£4
Noccerella Olives / Feta / Lemon / Thyme	£4

STARTERS

Gazpacho / Shallot / Ricotta / Lemon	£6.9
Scallops / Pork Belly / Cauliflower / Apple	£15
Chicken Liver Parfait / Red Onion Marmalade / Sourdough	£8.5
Dressed Crab / Brioche / Lobster Sauce	£13
Moroccan Spiced Lamb Croquettes / Harissa Mayonnaise / Pomegranate	£10
Beetroot / Walnuts / Goats Cheese / Sage	£8

KITCHEN CLASSICS

Butter Roasted Cod / Pea / Batter Scraps / Tartare Sauce	£19
Market Fish / Tenderstem Broccoli / Langoustine Bisque	POA
Roasted Garlic Gnocchi / Cauliflower / Truffle / Stilton / Toasted Walnuts	£15
Pan Roasted Duck Breast / Charred Hispi / Plum / Mustard	£21
Braised Pork Belly / Sherry / Carrot / Apple	£20
Vialone Nano Risotto / Pea / Feta / Chive / Truffle	£15

A LA PLANCHA

(All served with mustard dressed watercress & a choice of sauce)

250g Aged Sirloin	£27
300g Aged Ribeye	£29.5
Mr Barratts Rack of Lamb	£26
Aged Tomahawk to Share	£87
Served with two choices of sauces and two sides Chefs suggestion - Medium Rare	

SIDES

Truffled Mac n' Cheese	Truffle & Parmesan Chips	£6
Mashed Potatoes	Leak & Perl Las Gratin	
Broccoli with Mustard & Walnuts	Charred Hispi	
Baby Caesar	Dauphinoise Potatoes	

SAUCES

Café De Paris Butter	Red Wine Sauce	Diane	£3.5
Beef Fat Béarnaise	Blue Cheese		
Peppercorn	Chimichurri		

DESSERTS

Honey Parfait / Caramelised Bananas / Peanut Brittle	£9
Cheesecake / Strawberry / Clotted Cream	£8
Chocolate Fondant / Yoghurt Sorbet	£8
Coconut Pannacotta / Pineapple / Rum / Coriander	£8
Sticky Date Pudding / Bourbon / Vanilla Ice Cream	£8
A Selection of Welsh Cheeses	£11