

Bread

Our Soda Bread & House Butter

Starters

Carrot & Cumin Soup / Hafod Dumpling / Carrot Crisps Chicken Liver Parfait / Red Onion Marmalade / Sourdough Smoked Salmon / Bitter Leaves / Apple / Walnut / Caper / Sourcream

Mains

Roasted Dry Aged Beef / Leek & Wild Garlic Puree / Yorkshire Pudding Roasted Cod / New Potatoes / Spinach / Lemon Squash Risotto / Roast Onion / Parmesan / Sage / Hazelnut Braised Pork Belly / Black Pudding / Roast Onion / Apple

(All served with: Duck Fat Roasties, Mums Gravy, Thyme Roasted Carrots & Buttered Greens, Cauliflower Mornay)

Dessert

Chocolate Delice / Chantilly / Cherry / Kirsch Winter Mess / Apple / Pear / Meringue / Honeycomb Artisan Welsh Cheeses / Individual Accompaniments / Oatcakes

Three courses - 36.0

All of our food is served in an environment where allergens are present, please let your waiter know if you have any allergies or dietary requirements. We will take every reasonable precaution when preparing your food however there is the risk of potential foods containing slight traces of allergens in our kitchen.

Please note that this is a sample menu, or menu changes weekly due to the use of fresh produce. A discretionary charge of 10% will be added to your bill.