

## **Bread**

Our Soda Bread & Marmite Butter

## Starters

Butternut Squash Veloute / Chestnut Mushroom / Truffle Creme Fraiche Black Pudding Scotch Egg / Red Onion / Bacon / Apple Salmon Rillette / Parmesan / Grape / Dill

## Mains

Roasted Dry Aged Beef / Celeriac Puree / Yorkshire Pudding Roasted Cod / Tenderstem Broccoli / Ricotta / Bisque Vialone Nano Risotto / Beetroot / Kale / Perl Las / Walnut Roast Chicken / Chestnut Mushroom / Truffle / Sticky Drum Stick

(All served with: Duck Fat Roasties, Mums Gravy, Thyme Roasted Carrots & Fine Beans, Broccoli & Leek Mornay)

## Dessert

White Chocolate Mousse / Mango / Raspberry
Apple Crumble Tart / Vanilla Ice-Cream / Custard
Artisan Welsh Cheeses / Individual Accompaniments / Oatcakes

Two Courses - 32.0 Three courses - 35.0

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.

A discretionary charge of 10% will be added to your bill.