

# SAMPLE MENU

## WHILE YOU WAIT

Mixed Olives £3.45

Artisan Breads | garden herb oil & aged balsamic vinegar £3.50

## STARTERS

Cream of Broccoli Soup | blue cheese croutons £5.00

Whipped Goats Cheese Mousse (V) | pickled beetroot, beetroot gel £5.95

Pan Fried Curried Scallops | parsnip puree, pomegranate dressing £13.50

Citrus Cured Mackerel | radish salad, citrus crème fraîche, horseradish snow £7.00

Chef's Black Pudding | poached egg, hollandaise sauce £6.50

Ham Hock Terrine | pickled vegetables, mustard emulsion £6.00

Seared Fillet Steak Tartare | egg yolk, brioche soldiers £10.00

with fried hen's egg, green salad & frites £20.00

## MAINS

Medallions of Welsh Beef | creamed potato, horseradish soufflé, glazed carrot £19.50

Roast Rump of Lamb | rosemary braised potato, sticky red cabbage, roast carrots £18.50

Sumac Chicken | kale, tenderstem broccoli, pomegranate, seeds £16.50

Braised Duck "Shepherd's Pie" | flaked braised duck, red cabbage £17.00

Pan Fried Cod Loin | cured bacon & potato rösti, spinach, herb cream £18.50

Pan Fried Seabass | sautéed potatoes, wilted greens, sauce vierge £17.00

Wild Mushroom & Spinach Risotto (V) | crispy egg, pink onions £13.00

## STEAKS

28 Day Dry Aged Welsh Beef

served with confit red onion, sautéed mushrooms, fries

Sirloin 10oz £24.50 | Rib Eye 12oz £25.50 | T-Bone 14oz £26.50 | Fillet 8oz £28.00

Chateaubriand (for 2) | truffled skin on fries, sauce béarnaise, vine tomatoes £65.00

choice of red wine, pepper or béarnaise sauce £2.00 each

choice of garlic, herb or café de paris butter £1.50 each

## SIDES £3.50 each

Skin on Fries | Creamed Potato | Tender Stem Broccoli

Honey Root Vegetables | Braised Red Cabbage

## PUDDINGS

Vanilla Ice Cream Pedro Ximenez | golden raisin £6.00

Sticky Toffee Pudding | toffee sauce, vanilla ice cream £7.00

Carrot Cake | glazed meringue, Cointreau jelly, lemon sorbet £6.50

Passionfruit Cheesecake | mango sorbet £6.50

"Black Forrest Crumble" | cherry ripple ice cream £6.00

British Cheese Selection 2 pieces £5.50 | 3 pieces £8.50 | 5 pieces £10.50

## PUDDING WINE & PORTS

Hinemoa Riesling (100ml) | Escarpment, Martinborough, New Zealand £6.00

Maury (100ml) | Domaine Maurydore, Languedoc-Roussillon, France £6.00

Sauternes (100ml) | Garonnelles, Bordeaux, France £7.50

Dow's Tawny Port (100ml) | £4.70

Graham's Late Vintage Port (100ml) | £8.70

**SET LUNCH MENU AVAILABLE MIDDAY UNTIL 5PM MONDAY TO SATURDAY.**