

1539

Mixed Olives £3.45

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

STARTERS

French Onion Soup | Snowdonia Black Welsh rarebit £6.00

Pan Fried Scallops | treacle glazed bacon, salt baked beetroot £13.50

Oak Smoked Salmon | caper berries, lemon, granary toast £8.95

Creamed Wild Mushrooms (V) | brioche toast, pickled mushrooms £6.75

Confit Chicken & Leek Terrine | burnt onion 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 | champ potato, charred vegetables, red onion marmalade £18.50

Chicken Schnitzel | Lyonnaise potatoes, fried hens egg, herb butter £16.50

Wild Mushroom Risotto (V) | parmesan cream, spinach £13.00

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

Lightly Spiced Cod | romanesco cauliflower, curried mussels £18.50

Seared Fillet of Sea Bass | wilted greens, tomato, herb & rapeseed oil relish £15.50

GRILLS

28 Day Dry Aged Welsh Beef
served with confit red onion, sautéed mushrooms, fries

Sirloin Steak 10oz £24.50

Rib Eye 12oz £25.50

Fillet Steak 8oz £28.00

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

SAMPLE SPECIALS

Citrus Cured Mackerel crème fraiche, cucumber	£7.00
Goats Cheese & Red Pepper Cheesecake pickled vegetables	£5.95
Chef's Black Pudding soft poached egg, sauce hollandaise	£6.50
Pan Seared Breast of Pheasant braised leg, new potato fondants, butternut squash, spinach puree	£16.00
Soy Marinated Onglet Steak rice noodles, sweet chilli sauce	£18.95
Lentil Scotch Egg (V) warm Nicoise salad, hollandaise sauce	£13.50
Rainbow Trout pomegranate, avocado, toasted seeds	£18.95
Chateaubriand (for 2) truffled skin on fries, sauce béarnaise, vine tomatoes	£65.00

PUDDINGS

Vanilla Ice Cream Pedro Ximenez golden raisins	£6.00
Goey Chocolate Cake amaretto poached pear, granola	£7.00
Passionfruit Cheesecake mango sorbet	£6.50
Apple Crumble apple sorbet, sour apples	£6.50
Bakewell Tart berry compote, vanilla ice cream	£6.00

British & Continental Cheese Selection

celery, peppery radishes, grapes, fruit chutney, biscuits & fruit loaf
 2 pieces £5.50 / 3 pieces £8.50 / 5 pieces £10.50

PUDDING WINES & PORTS

Hinemoa Riesling Escarpment, Martinborough, New Zealand (100ml)	£6.00
Maury Domaine Maurydore, Languedoc-Roussillon, France (100ml)	£6.00
Sauternes Garonnelles, Bordeaux, France (100ml)	£7.50
Tawny Port Dow's (100ml)	£4.70
Late Vintage Port Graham's (100ml)	£8.70