

Chef's Specials Sample Menu

Starters / I Ddechrau

Pan seared scallops

Root vegetable cake, creamy kale, white wine & cream sauce [C]
£12.00

Traditional prawn cocktail

Cumin & cheese straws [C]
£9.00

Crumbed belly pork

Celeriac puree, black pudding bon bon, red wine jus
£8.50

Main Course / Prif Gyrsiau

Herb crusted salmon

Kale, honey roast carrots, dauphinoise potatoes, lobster & tomato cream sauce [C]
£22.00

Roast Gressingham duck breast

Braised red cabbage, pancetta, dauphinoise potatoes, poached pear, buttered green veg,
Grand Marnier & orange sauce [C]
£24.50

Slow cooked Welsh lamb

Welsh rarebit, Parma ham, braised red cabbage, dauphinoise potatoes, buttered green veg, minted gravy [C]
£25.00

Slow cooked lambs liver

Crispy bacon, mash potatoes, buttered green veg, onion gravy [C]
£16.95

Seasonal wrap

Chicken, bacon, blue cheese, fig jam, lettuce & coleslaw, served with either crisps or house cut chips [C]
£11.50

Please ask a member of the team if you have any dietary requirements as some dishes require adjustment

*[C] - Suitable for coeliacs with adjustments [V] - Suitable for vegetarians with adjustments [VG] - Suitable for vegans with adjustments
If you require further information regarding the list of allergens, a separate menu is available.*

All items are prepared with care on the premises where allergens are also used.