



Dinner Menu

“After a good dinner one can forgive anybody, even one’s own relations.”

- Benjamin Franklin -

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame;; (n) - nuts/seeds;
(su) - sulphites; (e) - egg; (m) - mustard

Ingredient key is advisory only if you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate where possible.

- JANUARY 2025 DINNER MENU -

Served Monday to Saturday 6pm-8:30pm

- NIBBLES -

- (v) **Marinated Kalamata & Green Olives** | rosemary | garlic | e.v.o.o. 5.0
- (v) **Spiced Mixed Nuts** (n) 3.5
- Iberico Tocifritos Pork Scratchings** | house apple sauce 5.0
- Charred Padron Peppers** | house aioli 5.0

- STARTERS -

- (v) **SALT BAKED BEETROOT** (g, d, n, su) 9.8
whipped goat's cheese | pinenuts | apple
- PULLED BEEF BRISKET TACOS** (g, d, su) 10.0
pickles | soured cream | charred padron peppers | coriander
- TEMPURA SQUID** (cr, g) 12.2
white bean purée | chilli & pineapple salsa
- (v) **ROASTED SQUASH** (d, n, su) 10.4
mozzarella | savoy cabbage | pesto | pickled red onion
- (v) **LEEK & POTATO SOUP** (d, su) 9.4
crispy leeks | Caerphilly cheese | leek oil
- CHICKEN LIVER PARFAIT** (g, n, su) 10.0
burnt watermelon | bacon jam | radish | crouton
- SMOKED SALMON & CRAB SALAD** (d, e, f, cr) 10.6
fennel | apple | avocado

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- MAINS -

MUSTARD CRUSTED HAKE (f, g, d, m, su)	25.4
Monmouthshire ham pommes Anna cauliflower sauce romanesco & dressing	
ROASTED BREAST OF PARTRIDGE (d, g, c)	26.8
leg & black pudding bon bon smoked bacon, Jerusalem artichoke & mushroom stew	
(v) MIXED MUSHROOM STROGANOFF (d, su)	22.6
pickled red cabbage rice	
SEARED HAUNCH OF VENISON (d, e)	27.0
bourbon glazed carrots sprout tops carrot hash celeriac purée bourbon sauce	
(v) MARINATED TOFU RAMEN BOWL (g, s, se)	22.4
pak choi beansprouts sesame & soy broth	
SLOW ROASTED WELSH BEEF CHEEK (d, su)	25.0
parsnip pommes purée truffled roast cabbage mushroom & shallot gravy	
SEAWEED INFUSED FILLET OF COD (d, f)	24.5
celeriac purée mixed mushrooms chestnuts roasted salsify sage crisps	

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	4.5	Cottage Pie Dirty Fries (d)	6.0
Cavolo Nero (d, g)	4.5	Grilled Broccoli & Almonds (d, n)	4.5
Braised & Crispy Leeks (d, g)	5.0	Dressed Leaf Salad	4.5
House Garlic Bread (d, g)	5.5	<i>welsh cheddar +1</i>	<i>welsh cheddar & mushrooms +2</i>

- FROM THE GRILL -

all served with chunky chips | slow cooked mushroom | confit tomato | beer pickled onion rings

(v) CAJUN MARINATED HALLOUMI (g, d, su, s)	24.0
10oz** WELSH SIRLOIN STEAK (g, d)	28.5
8oz** MOROCCAN MARINATED CHICKEN BREAST (g, d, s, su)	23.0
Peppercorn Sauce (d, g) Smoked Bacon Sauce Welsh Bourbon Sauce	4.0

* vegan option available | ** approximate uncooked weight

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- PUDDINGS -

VANILLA RICE PUDDING (d, n) spiced rum & coffee poached pears caramelised pecans	9.5
CLASSIC EGG CUSTARD TART (d, g, e) rhubarb sorbet	9.7
STICKY TOFFEE PUDDING (d, g, e) classic toffee sauce sherry vinegar ice cream	9.5
CHOCOLATE & VODKA PARFAIT (d, e, n) 40% dark chocolate ice cream almond purée almond brittle	9.5
YUZU PANNA COTTA (d, e) Pandan curd apple gel lime fudge puffed rice	9.4
SELECTION OF WELSH ICE CREAMS & SORBETS (d, e) please ask your server for our current selection	8.0
ARTISAN WELSH CHEESES (g, d, su) bara brith artisan crackers chutney quince membrillo	17.0

- DESSERT WINE -

Torres Floralis Moscotel Oro (Catalunya Spain) rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	100ml 7.3
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy) lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	7.5

- PORTS -

Krohn Ruby Port (Douro Valley Portugal)	100ml 5.2
Graham's 10 Year Tawny (Douro Valley Portugal)	10.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.2