



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.

- AUTUMN / WINTER 2026 DINNER MENU -

- APÉRITIF -

Spiced Pear Old Fashioned	11.0
Gwyr rioja whisky spiced pear syrup bitters orange peel	
Pumpkin Spiced White Russian (d)	13.0
Crochan Copr Gower vodka mimosa rum espresso spiced syrup	

- FOR THE TABLE -

(v) Marinated Kalamata & Green Olives (g su)	9.0
aged balsamic extra virgin olive oil Alex Gooch sourdough	
(v) Padron Peppers (e)	8.0
house aioli	
Pan Fired Chorizo (g)	8.0
crispy onions honey	

- STARTERS -

Pan Seared Scallops (g, cr, su)	14.0
black pudding crumb cauliflower trio apple gel	
(v) Spiced Pumpkin Arancini (d, g, e)	11.0
sage aioli aged parmesan	
Ham Hock Terrine (g, su)	12.0
piccalilli gel pickled vegetables sourdough croûtes	
Beetroot Cured Salmon (f, d, su)	12.5
horseradish cream pickled shallots burnt onion purée split with chive oil	
Confit Duck Leg Croquette (g, e, su)	12.5
plum ketchup spinach & cavolo nero	

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- MAINS -

Slow Cooked Beef Featherblade (d, su)	27.0
horseradish mash roasted fennel carrots chimichurri	
Herb Crusted Lamb Chops (g, d, su)	29.0
dauphinoise potatoes seasonal greens rosemary jus	
Slow Cooked Pork Belly (g, d, s, se)	27.0
pak choi mange tout sesame roasted potato wilted greens with a teriyaki glaze	
(v) Wild Mushroom & Chestnut Puff (g, d, e, su)	26.5
roasted squash kale red wine reduction	
Pan Fried Fillet of Sea Bass (d, f, cr, su)	28.0
crushed potatoes samphire and peas cockle beurre blanc	

- FROM THE GRILL -

10oz** Welsh Sirloin Steak (d, g, su)	34.0
vine tomatoes onion rings flat cap mushrooms chimichurri chicken fries	
Sweet & Smoky Marinated Chicken Breast (d, g, su, m)	26.5
autumn vegetable rice crispy onions	
(v) Lemon & Herb Marinated Halloumi (d, g)	25.5
autumn vegetable rice tomato chutney tzatziki	
Peppercorn Sauce (d, g) Chimichurri (su, n)	5.0

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	4.5	Dauphinoise Potatoes (d)	6.0
Seasonal Greens & Crispy Leeks (d)	4.5	Teriyaki Glazed Wilted Greens (d)	4.5
Tenderstem Broccoli (d)	5.0	Dressed Leaf Salad	4.5
Homemade Garlic Bread (d, g) 6.0			
+ welsh cheddar 7.0		+ welsh cheddar & mushrooms 8.0	

** approximate uncooked weight

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- PUDDINGS -

Autumn Eton Mess (d, e, su)	11.0
lemon curd glazed figs meringue blackberries poached pear	
Apple & Blackberry Crumble (d, g, e)	10.5
elderflower custard	
Red Lion Sticky Toffee Pudding (d, g, e)	11.5
bourbon toffee sauce crispy crumb vanilla ice cream	
Plum Tarte Tatin (d, e, n)	11.5
vanilla butter caramel ice cream	
Selection of Welsh Ice Creams & Sorbets (d, e)	9.0
please ask your server for our current selection	

- DESSERT WINE -

	100ml
Torres Floralis Moscatel Oro (Catalunya Spain)	8.0
rose, geranium, lemon verbena voluptuous, yet light, full with delicate sensuality.	
Palazinna Moscato D'Asti Venemmia Tardiva (Piemonte Italy)	8.5
lemon curd, marmalade, orange, apricot & honey, fresh citrus zest on the finish.	

- PORT & SHERRY -

	100ml
Krohn Ruby Port (Douro Valley Portugal)	7.0
Graham's 10 Year Tawny Port (Douro Valley Portugal)	9.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.5
Fernando de Castilla Pedro Ximénez Sherry (Jerez Spain)	8.0

- HOT DRINKS -

Pot of Welsh Brew Tea	3.75
Speciality Tea (Organic Green Camomile Earl Grey Peppermint)	3.85
Caffe' Moreno Espresso / Doucble Espresso	3.0 / 3.5
Americano / Decaf Americano	4.4
Latte / Cappuccino / Flat White (d)	4.8
Steamed Milk Hot Chocolate cream & marshmallows (d)	5.5
Floater Coffee (d)	5.0
Liqueur Floater Coffee (d)	7.8
Welsh Floater Coffee, with Penderyn Single Malt Whisky (d)	9.0