



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.

- SUMMER 2026 DINNER MENU -

Served Wednesday to Saturday 6pm-8:30pm

- NIBBLES TO SHARE -

(v) Alex Gooch Sourdough cultured butter (g, d)	8.0
(v) Olives, Roasted Nuts & Seeds padron peppers aioli (g, d, e, n)	10.2
Pork Scratchings warm house apple sauce	9.0

- STARTERS -

Szechuan Pepper Crusted Mackerel (f, su) pickled rhubarb cucumber chive oil	12.7
(v) Cauliflower (d, n, su) dukkah tahini yoghurt pomegranate molasses	11.5
Crispy Whitebait (f, g) coconut basil mint & coriander salad cured lemon	11.5
Pigeon Tart (g, su) blackberries heritage beets textures of beetroot	12.5
Honey Mustard BBQ Chicken Wings (m, g, e) watermelon coriander & lime slaw	12.0

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- MAINS -

Chicken Suprême (d, e, su)	26.5
asparagus fennel apple slaw cider reduction	
Duck Breast with Pickled & Roasted Peach (d, su)	27.0
heritage carrots charred gem parmentier potatoes cherry gastrique	
Rump of Lamb (g, d)	29.0
summer cous cous hung yoghurt samphire & lemon crust	
(v) Baked Feta Orzo (g, d)	25.5
roasted new potatoes garlic flatbreads	
Fillet of Bream (d, g, f, n)	27.0
courgette ribbons sourdough mint mash lemon & lime cucumber pinenuts	

- FROM THE GRILL -

10oz** Welsh Sirloin Steak (d)	33.5
cherry tomatoes caramelised onions garlic cap mushroom house chips	
Tikka Marinated Chicken Breast (d, su)	26.5
summer cous cous apple slaw house chips	
(v) Greek Marinated Halloumi (d, g, n)	25.5
summer cous cous apple slaw house chips	
Peppercorn Sauce (d, g) Chimichurri (su, n)	5.0

- A BIT ON THE SIDE -

Chunky Chips Skinny Fries	6.0 5.5	Roasted New Potatoes	7.0
Garlic & Chive Mash (d)	6.5	(v) Caesar Salad (d, g)	7.5
Parmentier Potatoes	7.0		
House Garlic Bread (d, g)	7.0	<i>welsh cheddar</i> +1	<i>welsh cheddar & mushrooms</i> +2

** approximate uncooked weight

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- PUDDINGS -

Strawberry Daiquiri Cheesecake (d, g)	11.0
rum & lime granita macerated strawberry mint chocolate shard	
Piña Colada Panna Cotta (d, su, e)	10.3
coconut panna cotta with mango purée centre pineapple salsa french meringue	
Passionfruit & Lime Curd Martini (g, d, e)	11.5
spiked with vanilla & vodka fresh passionfruit prosecco sorbet	
Sticky Toffee Pudding Old Fashioned (g, d, n, e)	10.2
bourbon spiced caramel sauce vanilla ice cream	
Selection of Welsh Ice Creams & Sorbets (d, g, e)	9.0
please ask your server for our current selection	

- DESSERT WINE -

Torres Floralis Moscatel Oro (Catalunya Spain)	100ml 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 -

Krohn Ruby Port (Douro Valley Portugal)	100ml 7.0
Graham's 10 Year Tawny Port (Douro Valley Portugal)	9.0
Croft Pink Port (Douro Valley Portugal) served chilled	7.2
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