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Brut NV, Wiston Estate No Alcohol Riesling, Al Roditis 2022, Dipnos, H	lendorf (125ml)	12.00 5.70 5.50	Wild Knapp Gin & Tonic Elderflower Pressé, Heartsease Farm Sobremesa Farmhouse Ale	8.60 3.50 7.50	
Lunch	December/Janua	ry Sampl	e 12.00 - 2.30pm		
Butternut squash & chilli soup, chive oil 🖁					
Cured salmon, horsera	idish cream, house pick	les		11.50	
Confit duck & smoked	chicken terrine, date bi	own sauce	, sourdough	11.50	
Smoked mackerel pâté, pickled fennel salad, Melba toast					
Pork belly, satay sauce, peanuts, kimchi, coriander					
Baba ganoush, hummus, sesame cracker, green oil 🙎					
Baba ganoush, hummus, sesame cracker, green oil 🖔 10.50					
Hake, keta, fondant potato, tenderstem broccoli, beurre blanc					
Venison, salt baked celeriac, kale, black garlic, red wine jus					
Beef feather blade, creamed potato, seasonal greens, red wine jus					
Confit duck leg, cavolo nero, pommes Anna, red wine jus					
Potato gnocchi, butternut squash purée, pumpkin seed, crispy sage					
Soy glazed carrot, curry sauce, kohlrabi & onion bhaji, coriander $rak{g}$			18.50		
Side orders					
Triple cooked chips, aï	oli	5.50	Salt baked celeriac, Perl las	6.50	
Mash, smoked butter		5.50	Seasonal greens, Parmesan, almonds	5.50	
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For the dry and the	arivers				
Ginger Switchel		4.80	Big Drop Citra IPA (33cl) (0.0%)	4.75	
Raspberry Lemonade,	Heartsease Farm	3.50	Lucky Saint (pint) (0.5%)	5.50	
Wines for lunch					

Most of our dishes can be adapted to suit a dairy free or gluten free diet: ask the team when ordering. Please also talk to us about any other specific allergies or intolerances that we need to know about.

Vinho Branco 2021, Sarota, Arribas Wine Co, Portugal (skin contact/ white)

Valpolicella 2023, Vicentini, Veneto, Italy (red)

We add a 12.5% discretionary service charge to your total bill. This is handled independently and shared across our whole team

EAT**drink**sleep can also be found in cornwall at

By the glass (125ml)

By the glass (125ml)

7.50

7.50



THE FELIN FACH GRIFFIN

Puddings

Caramelised fig mousse, ginger wine jelly, honeycomb	9.50
Orange & vanilla rice pudding	9.00
Brown butter & walnut cookie, orange curd, marmalade glaze	9.50
Chocolate crémeux, flourless chocolate cake, cocoa nib	9.50
Apple terrine, maple, apple sorbet, candied pecans $rak{g}$	9.50
Hafod cheddar <i>or</i> Perl Las, date & walnut bread, Griffin chutney, apple	11.50

Pudding wine & fortified (70ml)

Nectar, Samos, Greece	7.25	Amontillado, Tio Diego, Jerez	6.75
Alvarinho 9% Docil 2020, Soalheiro	5.70	Madeira, Atlantic, Barbeito	7.50
Rasteau Vin Doux Naturel 2021, Rhône	7.50	Carcavelos Oeiras 7-year-old, Portugal	9.75

Or/And then...

We pull espresso and press filter coffee from James' Gourmet Coffee, Ross-on-Wye. And brew a range of loose-leaf teas from Trumper's Teas, Hereford. Shout if you'd like dairy alternatives or decaffeinated versions.

Cocktails

Espresso Martini	Double espresso, Kahlua, Black Cow vodka	12.00
Negroni	Brecon Gin, Martini Rosso, Campari	12.00
Woodford Old Fashioned	Woodford Reserve, bitters, maple syrup	12.00
Maple gin fizz	Brecon Gin, maple syrup, lemon	12.00

Short measures (35ml)

Delord VSOP	Armagnac	11.50	France	
Somerset Cider Brandy 10yr	Apple Brandy	7.50	England	
Nikka From the Barrel	Whisky	8.50	Japan	Find us on
Caol Ila 12 yr	Whisky	9.00	Isle of Islay	Instagram
Penderyn Madeira	Whisky	6.80	Wales	