



November Menu

Whilst You Decide

Freshly Baked Garlic & Rosemary Focaccia 4
Andalusian Gordal Green Olives in Roman's Home-made Marinade 5 V

To Start

Rich White Onion Soup served with Home-made Mini Loaf & Chilli Butter 9.5

Scallop & Haddock Gratin served with Home-made Bread 14.5 GF

White Crab Cakes served with a rich Lobster Velouté Sauce 14.5 V GF

Home Smoked Duck Breast, served with spicy plum chutney, fresh figs & little gem salad
13.5 GF

Mixed Roasted Squash served with Gorgonzola Mousse, Almonds, Pickled Shallots topped with
Home-grown Micro Herbs V
11.5

To Follow

Wild Boar Bourguignon served with Chestnut Puree, Creamed Mashed Potatoes, Parsley
Dumpling & Autumn Vegetables
29.5

Monkfish Tail served on a spiced Black Dahl , served with Home-made Naans, and Mango
Chutney30.

8oz local Fillet of Welsh Beef served with Wild Mushroom Black Garlic Puree & Truffle Mashed
Potatoes 36.5

Home-made Broccoli Pasta served with Jabajak Tomatoes & Oregano Home-made Sauce,
Chick Peas & a Basil with a Parmesan Crisp 23.5 V

6oz Fillet of Venison served with Truffle Mashed Potatoes , Chestnut Puree & a Red Wine Jus





To Finish

Grilled Coconut Rum Soaked Pineapple, Coconut Ice Cream topped with Maple Syrup 11.75 VG GF

Perfectly Paired with a 25ml shot of Banana Bomb Rum 6

Orange & Dark Chocolate Almond Caprese with Vanilla Ice Cream 10.5 V

Cherry and Almond Tart served with Vanilla Ice Cream 9.5 V

Apple & Cinnamon Crumble served with Vanilla Custard or Ice Cream 9.5 V

A selection of Ice Creams and Sorbets 3 Scoops 7.5 V VG

To Share

A Taste of Wales Cheese Board with Snowdonia Black Bomber Extra Mature Cheddar, Perl Las Organic Blue and Cenarth Artisan Brie, accompanied by Crackers, Apple, Celery, Walnuts, Jabajak Honey and Chutney 21.5 V

Coffee & Home-made Fudge 3 pp

(All desserts except Marys Farmhouse Local Ice-cream & Sorbets are Home-made)

