

**SAMPLE
MENU**

TO BEGIN

Seasonal Soup of The Day £9
Wholemeal Roll | Herb Butter

Rillette £10
Venison | Wild Garlic Aioli

Tian £10.50
Crab | Avocado

Vegetable Bake £8
Aubergine | Courgette | Basil | Tomato

Tartare £10
Tomatoes | Capers | Burrata

IN THE MIDDLE

Beef Fillet Steak £36
Triple Cooked Chips | Whipped Diane Butter

Pork Tenderloin £28
Mustard Mash | Honey jus

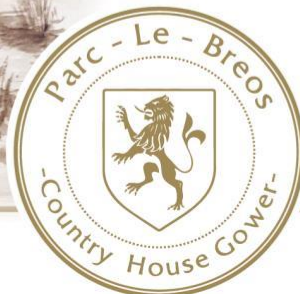
Trio of Game £34
Venison | Cottage Pie | Faggot
May contain shot

Hake £26
Salsa Verde

Roulade £21
Goats Cheese | Olive Tapenade |

Tagine £18
Harrisa | Chickpea | Cous Cous

Sides £4
Seasonal Vegetables, Triple cooked Chips Mashed Potato New Potato
Green Salad Homemade Bread





INDULGE YOURSELF

Seasonal Fruit Paris Brest £9.50

Honey Panna cotta £9

Cappuccino Fondant £9.50

Orange Creme caramel £8.50

AFTER DINNER

Welsh Cheese Board

Black Bomber | Per Las | Perl Wen | Pant yr Gwyn £14.00

Dessert Wines & Ports

Moscato Passito £6

Piedro Ximinez £6

Lbv Port £5

Ruby Port £4

Tawny Port £4

Khron Colhieta £6

FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers, each Month we feature a collection of dishes showcasing the very Best Seasonal ingredients. Images used on this menu depict local scenes and are taken from the pages of a Vivian family game book dating from the late 1800s

Your wellbeing is important to us, so please speak to a Member of our team about allergens & dietary requirements.

*Tips are at your discretion and shared amongst All our staff,
Nothing goes to the owners.
We cannot accept tips on debit or credit cards.*

