

Evening Menu

Gordal Olives *Guindilla dressing. Ve.* 7.5

House Foccaccia *Anglesey sea salt, balsamic & olive oil. Ve.* 7.5

Smoked Pancetta & Parmesan Arancini *Tomato chutney.* 12

Whipped Feta *Apricot harissa, pine nuts and dill, beetroot crisps.* 10

Buttermilk Chicken *Roasted tomato and gem salad, Parmesan dressing.* 16

Flat Iron Steak *Chimichurri rojo.* 21

Sichuan Pork Cheeks *Celeriac and apple remoulade, charred spring onion.* 16

Roast Seabass *Artichokes, confit baby tomatoes, creamed capers.* 18

Confit Leeks *Smashed borlotti beans, lemon and chive vinaigrette, welsh cheddar. Ve** 12

Crispy Buffalo Mozzarella *Hot honey, pistachio crumb, rocket.* 13

Grilled Chorizo *Roasted onions, sherry glaze.* 10

Stem Broccoli *Garlic oil, toasted almonds. Ve.* 9

Padron Peppers *Tahini and confit garlic puree. Ve.* 10

Roast Beetroots *Welsh honey, thyme, balsamic. Ve** 9

Charred Hispi Cabbage *Tahini and lemon dressing, pine nuts, chilli. Ve.* 9.5

House Fries *Truffle oil, parmigiana. Ve*.* 7.5

70% Couverture Chocolate Cheesecake *Candied pecans.* 9.5

Panna Cotta *Welsh honey, poached rhubarb, pomegranate syrup, oat crumble.* 9.5

Salted Caramel Mousse *Cinnamon popcorn.* 9.5

Please inform our staff of any allergens or intolerances

Due to the nature of our kitchen we cannot guarantee the food that we serve is completely allergen free.