

**Begin.....**

Garlic and herb field mushroom on toasted flute with chilli oil and peppery rocket	£5.95
Smoked salmon parcel filled Atlantic prawns and giant couscous served with peppercorn mayonnaise and citrus oil	£6.95
Chicken liver terrine with red onion marmalade, baby herb salad and toasted flute	£6.95
Chef's home-made soup of the moment with warm baked bread and Welsh butter	£4.95
Pant ys Gawn (local goats cheese) and blueberry tart served with balsamic dressed leaves	£6.95
Welsh lamb Cawl, slow cooked neck of lamb in vegetable broth with a rarebit topping	£6.95
Baked, marinated tofu steak encrusted with Sesame, nigella and poppy seed served with teriyaki dressing (Vegan)	£5.95

**To follow.....**

21 day Matured Welsh steak with sautéed mushrooms, roasted tomatoes and thick cut chips	
227g Welsh Sirloin	£23.50
227g Welsh Rump	£19.00
Wild mushroom, leek and butternut squash Wellington with roasted plum tomato sauce	£16.00
Rump of Welsh lamb, served with potato Dauphinoise and a roast shallot jus	£18.00
Paupiette of sea bass with ginger, chilli and spring onion served on egg noodles	£18.00
283g Welsh pork cutlet served with a roast beetroot, red wine and thyme sauce on mustard mashed potato.	£16.00
Baked salmon supreme served on a chunky vegetable, spinach and pearl barley broth finished with parsley pesto served with a side of crusty bread	£18.00
Chicken wrapped in Parma Ham with Sage. Served on a rosti potato with Marsala jus	£18.00
Butterbean, aubergine, wild rice and nori strudel, flavoured with mint and coriander. with a bois boudran sauce (Vegan)	£16.00
Roasted breast of guinea fowl with leg confit served with bacon wrapped chipolata, stuffing ball, madeira jus on fondant potato.	£17.50

*Served with chefs daily vegetable selection*

**On the side.....**

An Extra selection of steamed, fresh vegetables	for 1	£3.00
	for 2	£4.00
Chef's House salad with dressing		£3.00
Garlic Bread		£2.50



Thick cut chips with Halen Môn sea salt for 1 £3.00

for 2 £4.00

Béarnaise, peppercorn or garlic sauce £2.50

### To Finish.....

Sticky pear and ginger cake served warm with Mario's coconut ice cream

Chef's choice dessert

Penderyn and bitter chocolate tart served with orange infused Chantilly cream.

Trio of Mario's dairy ice cream or sorbet with chocolate pencil, Mini marshmallows and pompadour wafer

Cinnamon cheesecake served with limoncello curd and almond praline

Panna cotta with brandy snap and caramelised orange

**All at £5.50**

Welsh cheese slate with savoury biscuits and fresh fruits for 1 £7.50

for 2 £11.00

*Perl Las – Semi soft blue cheese*

*Pont Gar – Soft, rinded cow's milk cheese*

*Aberwen – Mature Cheddar style*

*Gorwydd Caerphilly – White, crumbly cheese*

We also offer an extensive selection of liqueurs, Ports and Cognacs for you to enjoy.

Please ask for more information.

To the best of our knowledge, our food is supplied GM free. No dish can be guaranteed as being nut free, as nuts are used in our kitchen. Fish may contain small bones. All prices are inclusive of VAT at 20%. Please ask your server for any information you require about food allergens.