



Begin.....

Garlic Mushroom puff pastry tartlet topped with pea shoots & gremolata	£5.95
Smoked salmon scotched egg (free range) on roast beetroot, pickled cucumber and quinoa salad	£6.95
Chicken liver terrine with red onion marmalade, baby herb salad and toasted Brioche	£6.95
Chef's home-made soup of the moment with warm baked bread and Welsh butter	£4.95
Za'Atar Halloumi fries with roast aubergine and coriander dip (Za'Atar is a mixture of herbs and spices from the Middle East)	£6.95
Welsh lamb Cawl, slow cooked neck of lamb in vegetable broth with a rarebit topping	£6.95
An antipasto of artichoke heart, charred peppers and olives served with rosemary focaccia and coconut cheese.	£6.95



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

Trio of lamb, cutlet, rissole and pulled shoulder served on
rosti potato with redcurrant jus £18.00

Whole sea bream, roasted with fragrant spices,
served on vegetable chow Mein £18.00

Venison steak with colcannon mash and bordelaise sauce £16.00

Baked salmon supreme served on a chunky vegetable, spinach,
pearl barley broth finished with parsley pesto, side of crusty bread £18.00

Chicken supreme filled with chorizo served on potato cake
with a stroganoff sauce £18.00

Butterbean, aubergine, wild rice and nori strudel, flavoured with
mint and coriander with a bois boudran sauce **(Vegan)** £16.00

Served with chefs daily vegetable selection or tossed salad



On the side...

Bearnaise, peppercorn or garlic sauce	£2.50
Thick cut chips with Halen Mon Sea salt	£3.00
Sweet potato fries with soured cream	£3.50
Battered onion rings	£3.50
Bread Selection with Welsh Butter	£2.00
Side of vegetables	£3.00
Garlic bread	£2.50
Side salad	£3.00

To Finish.....

Steamed syrup pudding with traditional custard and orange syrup

Chocolate banana cake with and banoffee ice cream and pecan crumb

Lemon tart with berry compote and clotted cream

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

White chocolate cheesecake served with clementine and craisin compote

Crème brulee accompanied by crispy palmier biscuit

All at £5.50

