

**Begin.....**

Garlic Mushroom puff pastry tartlet topped with pea shoots & gremolata	£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
Goat cheese and quinoa spring roll served on warm caponata salad	£6.95
Welsh lamb Cawl, slow cooked neck of lamb in vegetable broth with a rarebit topping	£6.95
Cashew cheese, cucumber and chick pea stack served with sun blush tomato pesto	£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
Rump of Welsh lamb, served with potato Dauphinoise and a roast shallot jus	£18.00
Medley of seafood and chorizo tagliatelle with a tomato and saffron sauce	£16.00
283g (10oz) Welsh pork cutlet served with a green peppercorn and cognac sauce with skin on Lyonnais potatoes	£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 or tossed salad*

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

An Extra selection of steamed, fresh vegetables	for 1	£3.00
	for 2	£4.00
An Extra 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

Classic tart tatin served with a gin and tonic sorbet

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

White chocolate cheesecake served with clementine and craisin compote

Crème brulee accompanied by crispy palmier biscuit

**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.