

## Starters

Soup of the day (v) - £5.50

Seafood chowder - £6.50

Locally sourced seafood with leeks, carrots and potato in white wine sauce

Vegetarian scotch eggs (v) - £5.95

Quails egg wrapped in vegetarian sausage, mustard mayonnaise and vegetable salad

Ham hock Boudain - £6.95

Braised ham hock, pickled vegetables, apple, tarragon mayonnaise and crisp bread

Scallops with cauliflower three ways - £10.95

Pan seared scallops with cauliflower three ways, puree, crisp cauliflower  
and sliced cauliflower with crisp pancetta

Pigeon with new potatoes and blueberries - £7.95

Pan seared wood pigeon with crushed new potatoes, pak choi and a blueberry jus

## Main Courses

Duo of Welsh lamb tenderloin - £16.50

Welsh lamb shoulder & tenderloin, garlic pomme puree and wilted greens  
honey glazed baby carrots, herb crumb, red wine jus

Cod with tomato and fennel - £17.50

Pan seared cod fillet, tomato and fennel chutney and, mashed potato, tomato & fennel royale  
seared scallop and asparagus



Duo of Pork - £15.95

Slow cooked pork belly, Pork tenderloin, black pudding, sage and apple potato, Chantenay carrots  
braised shallots, fine beans, caramelised apple puree, Calvados sauce

Caramelised red onion and leek wellington (v) - £17.50

Caramelised red onion and leek wrapped in puff pastry, charred leek puree, micro herb salad & crisp leeks

Local caught sea bass - £17.50

Pan fried sea bass fillet with herb gnocchi, wilted greens, confit cherry tomatoes and white wine veloute

Duck - £16.50

Pan seared duck breast, fondant potato carrot puree, sage croquette  
baby vegetables, Cointreau jus

Free range chicken breast - £15.95

Pan fried chicken breast, sautéed wild mushrooms & shallots, fondant potato, Madeira jus

## Steaks

Chateaubriand (for two people, sharing) - £54.95

with rosemary, garlic flat mushroom and roasted plum tomatoes; a choice of two sauces & three sides

10oz Welsh Rib eye - £22.95

8oz Welsh Fillet - £19.95

8oz Welsh Sirloin - £20.95

8oz Welsh Rump - £16.95

all served with wild mushrooms, confit tomatoes and hand cut chips

Finish your steak off with a choice of sauces - £1.95

Béarnaise | Pepper sauce | Red wine jus | Perl las



## Side orders - £2.50

Onion rings | Seasonal vegetables | Mixed greens | Hand cut chips

French fries | Mashed potatoes | Sautéed garlic mushrooms

## Desserts - £6.95

### Chocolate Sacher

Rich chocolate Sacher with blackberry jelly vanilla cream candied hazelnuts and blackberries

### Elderflower delice

Elderflower delice, saffron poached pear, smoked pear puree & pomegranate sorbet

### Coconut and lemongrass panna cotta

Coconut and lemongrass panna cotta, mango leather, "berries and chocolate" & lime curd

### Rhubarb and ginger crumble

Rhubarb and ginger crumble, cinnamon meringue, apple gel & rhubarb sorbet

### Summer berry mille feuille

Summer berries and white chocolate mille feuille with raspberry syrup and lemon balm

### Lemon tart

Lemon tart, limoncello, raspberries & textures of chocolate