

STARTERS

Chefs soup with a signature white roll (VG)

£7.95

Chilli and pesto prawns with miso mayonnaise (GF)

£8.95

Mixed bean tempeh, Soy maple glaze with sauerkraut and orange segment salad (VG)(V)

£7.95

Confit pork belly with baked apple and burnt apple puree (GF)

£8.95

Fish pie croquettes with lemon and fennel chutney (V)

£8.95

MAIN COURSE

Hazelnut crusted cod, crispy cabbage, confit fennel, mushroom puree and white wine sauce (GF)

£22.95

Roasted celeriac, Dijon onion puree, pumpkin seeds, pickled shimeji mushrooms and chicory (V)(VG)(GF)

£18.95

8oz grass fed Pembrokeshire Dexter sirloin steak with chips, confit cherry tomatoes, pickled onion rings, Portobello mushroom and dressed salad (GF)

£28.95

Pan roasted chicken supreme, pommes darphin, pickled carrot puree, spring onion and a chicken jus (GF)

£21.95

Truffle linguine, crispy onions, toasted breadcrumbs and fresh black truffle (VG)

£19.95

Please notify us at the time of ordering if you have any food allergies, intolerances or other dietary requirements.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

DESSERT

Coffee, milk chocolate crèmeux, mascarpone mousse, chocolate pearls and brandy snap
(VG)

£7.50

Strawberry parfait with lime gel and meringue stick (VG)(GF)

£7.50

Spiced pear tarte tatin with vanilla ice cream (please allow 20 minutes cooking time) (VG)

£7.50

Chefs cheesecake with lemon sorbet(V)

£7.50

Cheese board- Perl las, Perl wen, Hafod, beer and onion chutney and an assortment of
crackers (VG)

£8.95

Selection of ice creams (VG) and sorbet (V)
(Vanilla, strawberry, chocolate, blueberry and raspberry ripple, lemon sorbet and mango
sorbet)

1 Scoop £3.00, 2 Scoops £4.50, 3 Scoops £5.50

CHILDREN'S MENU

(Children up to 12 years)

Chicken goujons served with chips, peas or beans

£7.95

Sausage served with mash and gravy

£5.95

Spaghetti served with tomato sauce, sprinkled with cheese

£7.95

Fish and chips with peas or beans

£9.95

Beef burger with chips

£9.95