

## KICK OFF WITH / I DDECHRAU...

French Onion Soup, Shropshire Blue Croute £8
Smoked Haddock Fishcake, Niçoise Salad £9
Chicken Liver Pâté, Red Currant Relish, Toasted Olive Toast £9
Goats' Cheese Tart, Mixed Bean Cassoulet £9
Beetroot Cured Salmon Gravadlax, Lemon, Guacamole £10
Crayfish Cocktail, Bloody Mary Sauce £9

## THE MAIN EVENT / Y PRIF GWRS ...

Slow Roasted Local Free Range Pork Belly, Dauphinoise, Sticky Red Cabbage, Cider Sauce £24
Pan-Fried Rump of Welsh Lamb, Leek Confit, Fondant Potato, Rosemary & Sherry Jus £28
Brie & Cranberry Wellington, Sweet Pimento Dressing £19
Beer Battered Fillet of Hake, Mushy Peas, Tartare Sauce, Fries £19
Fillet of SeaBass, Ratatouille, Jersey Royal Potatoes £26
Prime Welsh Beef Burger, Bacon, Cheese, Relish and Fries £19
Chicken & Ham Pie, Creamed Mash, Roasted Vegetables, Rich Jus £19
Local Ribeye Steak, Bearnaise, Grilled Beef Tomato, Field Mushroom, Triple Cooked Chips £32

## DESSERT / PWDIN ...

Caramelised Crème Brulée, Mixed Fruit Compote £9 Sticky Toffee Delice, Caramel Sauce £9 Warm Chocolate Fondant, Vanila Ice Cream £9 Tiramisu Torte, Baileys Cream £9

## CHEESE COURSE / CWRS CAWS...

A Selection of Local Cheeses, Grapes, Crackers - 4 cheeses £13 / 6 cheeses £16 'Nose of Cheese' and a glass of Ruby Port £12

*For full allergen information on our dishes, please ask a member of the team.* A 10% discretionary service charge may be added to your bill. All prices include VAT.