

## Sample Menu

### STARTER

**SEAFOOD CHOWDER**

Henllan Bloomer

**THAI DUCK TIAN**

Confit Leg, Pan Fried Breast, Glazed Fig

**VEGETABLE & FETA TERRINE**

Red Pepper Puree, Parsnip Crisp

**SEAFOOD FISHCAKE**

Pea Puree, Watercress Salad

### MAIN

**TWICE COOKED BELLY PORK**

Potato Fondant, Black Pudding, Savoy Cabbage, Cider Sauce

**SLOW COOKED WELSH BEEF BRISKET**

Oxtail, Bacon, Mushroom, Textures of Onion, Jus

**PAN FRIED SEA BREAM (£4)**

Ratatouille, Chorizo, Coriander Pesto, Crispy Kale

**HERB CRUST RUMP OF LAMB**

Dauphinoise Potatoes, Medley of Green Vegetables, Port Jus

### Char-Grill



**CHICKEN BREAST**

House Fries, Garlic Butter

**CATCH OF THE DAY**

Mediterranean couscous

**100Z WELSH RIBEYE**

Fries, Portobello & Stilton Sauce

**80Z FILLET STEAK (£6)**

Fries, Confit Tomato, Peppercorn

### SIDES

**BEEF DRIPPING CHIPS**

**SEASONAL VEGETABLES**

### DESSERTS

**HANDMADE DOUGHNUTS**

Raspberry, Salted Caramel, Crème Anglaise

**ORANGE CRÈME BRULÉE**

White Chocolate Shortbread Biscuit

**STRAWBERRY PANA COTTA**

Chocolate Shard & Chocolate Soil

**SELECTION OF WELSH CHEESES**

Plum Chutney, Oat Biscuits

----- **2 COURSE £26** -----

----- **3 COURSE £30** -----

AVAILABLE MONDAY - SATURDAY 18:00 - 20:45

Please inform your server of any food allergens,  
some products may contain nuts.