

Lunch Menu

Starters

- Roast celeriac & apple soup (v) **£7.50**
King prawn, scallops and smoked haddock gratin **£11.50**
Mediterranean seafood bisque, rouille **£7.50**
Mixed heritage tomato, grilled halloumi & chilli, ginger & lemongrass dressing (V) **£7.50**
Baked goats cheese, red onion & tomato tart **£7.00**

Starter or Main

- Garlic & parmesan gnocchi with truffle granola, mushroom, dehydrated tomato **£9.00/£18.00**
Hot smoked salmon, fennel & raisin Israeli cous cous, apricot puree **£8.50/£15.00**
Textures of pear, Perl las mousse, roasted pecans & radicchio (V) **£8.50/£15.00**

Mains

- Cornfed chicken fillet wrapped in pancetta with creamy mashed potato, Welsh caerfai cheddar sauce & honey glaze **£19.00**
Braised ox cheek with charred spring onion, pommes puree & horseradish **£16.00**
Welsh lamb faggots, mashed potato, pea puree, port jus **£12.00**
Welsh 9oz ribeye steak, ox cheek bon bon, triple cooked chips & mushroom ketchup **£29.00**
Baked cod fillet with skinny fries, squid rings, pea puree & batter scraps **£16**

Desserts

- Pear & Earl grey souffle **£7.50**
Sticky toffee pudding, butterscotch sauce, vanilla ice cream **£7.50**
Apple tarte tatin with cardamom ice cream **£7.50**
Duo of chocolate **£7.50**
Ginger crème brulee, orange shortbread **£7.00**
Cheeseboard: Celtic promise washed rind, Caerfai organic cheddar, Per Las blue, red onion marmalade, crackers **£8.50**
Selection of 3 ice creams or sorbets **£6.50**
Ice creams: *vanilla, strawberry, chocolate, rum and raisin, salted caramel*
Sorbets: *raspberry, orange, chocolate, lemon and thyme, apple, blackberry*