

WHILST YOU WAIT

Mixed olives freshly made bread roll with flavoured Welsh butter,  
and a sun-blushed tomato oil dip

TO BEGIN

Chef's Seasonal Pumpkin and Pea Cappuccino served with chunky bread	£6.95
Welsh Grass-Fed Beef Cawl served with chunky bread, Welsh cheese and butter	£7.50
Beetroot and Local Goat Cheese Crumble accompanied with a grain mustard panna cotta and a honey and Penderyn Celt syrup	£7.95
Roasted Monkfish Medallion on a bed of curried sweet potato and chick peas, with an orange gel and finished with coriander oil	£8.95
Barbary Duck Breast marinated in Penderyn Portwood, fresh orange juice and Welsh honey served with a carrot and anise puree, grape and toasted walnut salad	£8.75

TO FOLLOW

Free Range Pressed Pork Belly and Cider Braised Cheek £22.95

served with local farmhouse bacon crisp, warm parsnip mousse, roasted baby carrots, parisienne potatoes, finished with a fresh apple and radish salad

Roasted Local Grass-Fed Sirloin £27.95

with a slow cooked beef shin mini hot pot, duchess potatoes, and textures of wild mushroom

Fresh Pea and Roasted Butternut Squash Risotto £18.95

accompanied with pan fried chanterelle mushrooms, toasted pine nuts and fresh pea tendrils

Roasted Guinea Fowl Supreme £22.95

rich shallot puree, braised and chard leek, baby corn, potato gnocchi with baby spinach, black garlic and thyme jus

Pan fried Hake Fillet £23.95

a fondant potato, sautéed rainbow chard and heritage radishes, finished with a watercress puree

Griddled Local Venison Fillet £28.95

accompanied with fresh truffle creamed potato, buttered kale, roasted squash, parmesan crisp and a dark chocolate, rosemary and Penderyn Sherrywood jus

Fresh Pappardelle Pasta £18.95

served with baby spinach, blanched hazelnut and nutmeg ragout finished with a poached rich hen's egg

TO FINISH

Sticky Toffee Pudding	£7.45
served with a butterscotch foam, toffee sauce and Mario's salted caramel ice-cream	
Chocolate and Orange Mousse	£7.95
served on fruit croutes, with caramelised fresh figs, an orange sorbet and a drizzle of cocoa and Penderyn Legend syrup	
Warm Seasonal Fruit Bakewell Tart	£6.95
served with amaretto ice-cream	
Deconstructed Lemon Meringue	£6.75
gingernut biscuit base, sharp lemon curd and finished with meringue and raspberry decorations	
Selection of Mario's Ice-Cream	£4.95
3 scoops	
A Selection of Wales' Finest Cheese	3x £6.50
served with a mixture of Cradoc and chefs freshly made crackers	
Descriptive Cheese Menu to Follow	