

SOUPS

Cream of cauliflower garnished with crispy bacon and sorrel

Smoked haddock and leek chowder

Chicken and sweetcorn with parmesan crumb

Roasted red pepper and heirloom tomato with mascarpone cheese (V)

Leek and potato with watercress cream (V)

Rainbow carrot, butternut squash and toasted coconut (Ve)

All served with a fresh bread selection

£7.75

STARTERS

Duck, dried cherries and pistachio terrine with caramelised onion chutney

£9.25

Ham hock and parsley terrine with piccalilli and toasted ciabatta

£8.95

Maryland crab cakes with a citrus mayonnaise and harissa dressing
and prawn toast

£9.25

Trio of salmon – beetroot-stained gravlax, cured salmon in limoncello
and a sweet chilli-roasted fillet

£9.50

Salt-baked beetroot in a whipped goats cheese fine pastry with a
walnut crumb and sherry glaze (V)

£8.95

Caerphilly cheese and caramelised leek tartlet with a cherry
balsamic glaze and fresh homemade pesto (V)

£8.95

Heirloom tomato and bocconcini ball salad with a sweet basil
and chilli balsamic dressing (V)

£8.95

Chick-pea, houmous and hazelnut pate with black sesame twists (Ve)

£8.25

MAIN COURSES

Cannon of lamb encased in fresh pesto, prosciutto and puff pastry with
garlic potatoes, onion puree and a cumin jus

£32.95

Dry-aged sirloin of beef, fondant potato, herbed crusted mushroom, blistered vine tomato and red wine jus	£29.95
Seared duck breast with maple glaze, sticky red cabbage, parmentier potatoes, grilled shallots and pomegranate molasses	£28.95
Braised featherblade of beef, dauphinoise potato, sautéed savoy cabbage and bacon served with a sticky beef jus	£28.50
Twice-cooked pedigree of Welsh pork with five spice and honey, apple potato cake, a creamed bacon and cabbage ball and black pudding scratchings	£26.50
Thyme-infused chicken breast stuffed with sun-blushed tomato mousseline, chorizo puy lentils, baby roast vegetables and a wild mushroom cream	£23.95
Roasted fillet of halibut in a herb and lemon persillade, potato gnocchi, pea puree, baby vegetables with crispy prosciutto and sauce vierge	£27.95
Herb-crusted salmon fillet, cracked new potatoes, caramelised baby onions and a shellfish sauce	£26.95
Spiced quorn and spinach baked egg, wild mushroom and butterbean ragout, grilled aubergine and warm tomato salsa (V)	£21.95
Goats cheese, sundried tomato and barley wellington with honey-baked beets, baby carrots and a basil jus (V)	£21.95
Wild mushroom, sweet potato and chestnut wellington served with garlic and chilli fine beans, fondant potato and provençal sauce (Ve)	£21.95

DESSERTS

Chocolate sensation - dark chocolate brownie, chocolate parfait and deep-fried chocolate ice cream (V)	£10.95
It's all lemon - French meringue, tart au citron, lemon baked cheesecake, lemon drizzle and sour lemon ice cream (V)	£9.25
Baked warm dark Belgium chocolate fondant with clotted cream ice cream (V)	£8.95
Chilled whole apple and rhubarb crumble, stewed apple, rhubarb ice cream and crème anglaise (V)	£8.95
House Eton mess - mixed berries, strawberry mousse, vanilla pod ice cream and pistachio crumb (V)	£8.50
Baked warm vegan dark Belgium chocolate brownie with soya ice cream (Ve)	£8.50

CHEESE

Selection of five European and Welsh cheeses, served with cheese biscuits,
celery, grapes, chutney and baker's bread

£8.95 per person

COFFEE AND PETIT FOUR

Freshly-brewed fairtrade filter coffee, fairtrade breakfast tea,
earl grey and a variety of herbal and fruit teas

£3.25

Freshly-brewed fairtrade filter coffee, fairtrade breakfast tea,
earl grey and a variety of herbal and fruit teas
A selection of petit four

£4.95

Vegetarian (V)
Vegan (Ve)

Our chefs are happy to discuss alternative dishes to suit your individual needs, specific dietary requirements
and any allergies.

All prices include VAT and apply to events held in 2022.
For events in 2023 or beyond, please allow for an increase in price.

We serve Fairtrade ingredients and, where possible, we source from Welsh producers to reduce our carbon
food footprint.

On occasion, due to circumstances beyond our control, we may have to substitute an ingredient with similar
items without prior notice.

All food should be consumed within two hours of service.