Nibbles

Homemade Rosemary Focaccia 6
Garlic & Sage Butter

BBQ Glazed Pork Belly (GF) 8
Kimchi, Chilli

Puff Pastry with Salmon & King Prawn Parfait 9
Dill Pearls, Lemon

Glamorgan Croquettes (V) 7
Beetroot Hummus, Crispy Leeks

Napoli Marinated Olives (VG) 6
Add: Feta +1.5

Small Plates & Starters

Wild Mushroom Tart (V) 7
Rocket, Pecorino

Warm Roasted Beetroot & Fig Salad (VG/GF) 8/16
Braised Endive, Rainbow Chard, Candied Walnuts
Add: Pant ys Gawn Goats Cheese +3 (V) or Carmarthenshire Ham +4

Pan Seared Scallops (GFO) 13
Roasted Artichoke Puree, Chorizo Crumb, Beetroot Crisps

Crispy Pigs Cheek 9
Celeriac & Apple Remoulade, Parsnip, Gwynt Y Ddriag Cider Glaze

Seafood Cocktail 12.5
Cucumber, Horseradish, Seeded Sourdough

Pressed Game Terrine (GFO) 10
Homemade Plum Chutney, Pickled Blackberries, Toasted Sourdough

Soup of the Day (VGO) 7.5
Homemade Focaccia, Sea Salt Butter

Larger Plates & Mains

Braised Lamb Shank (GFO) 29.5
Creamed Potato, Heritage Carrots, Vegetable Crisps

Roasted Squash & Sage Risotto (VGO/GF) 8.5/17
Toasted Seeds, Hazelnuts & Crispy Sage
Add: Pant ys Gawn Goats Cheese (V) +3

Fresh Egg Tagliatelle 17
Roasted Pepper & Red Wine Ragout, Tomato, Pecorino
Add: Braised Welsh Beef Shin +6

Felinfoel Ale Battered Haddock 19.5
Mushy Peas, Homemade Tartar Sauce, Triple Cooked Chips, Lemon

Pan Roasted Hake 25
Orzo, Leek & Cabbage, Chardonnay & Laverbread Velouté

Miso Glazed Celeriac Fondant 21
Roast Celeriac Puree, Fried Broccoli, Vegetable Jus

Grilled Corn Fed Chicken 23
Fondant Potato, Pancetta, Wild Mushrooms, Pearl Onions, Glyndwr Brandy Sauce

Welsh Grass Fed 8oz Ribeye Steak (GF) 35
Roasted Vine Tomatoes, Field Mushroom, Triple Cooked Chips Rocket & Parmesan

Burgers

Lentil and Spinach Burger (VG) 18.5
Toasted Ciabatta, Confit Peppers, Beetroot Hummus, Tomato, Baby Gem

Welsh Grass Fed Beef Burger 19.5
Battered Onion Rings, Welsh Ale Rarebit, Tomato, Gem Lettuce, Red Onion Marmalade

Chicken Caesar Burger 19
Panko Breaded Chicken, Confit Garlic Mayo, Parmesan, Gem Lettuce

Sides

Hafod Cheddar Cauliflower Cheese (V)	7
Triple Cooked Chips (VG)	5
Roasted Root Vegetables (VG)	5
House Salad (VG)	5
Purple Spouting Broccoli, Garlic Butter, Chilli (VG)	6

Sauces

Peppercorn	5
Rosemary & Redcurrant Jus	5
Garlic Cream Reduction	5

GF - GLUTEN-FREE | V - VEGETARIAN | VG - VEGAN

Please let us know if you have any allergies or require information on any ingredients in our dishes.
A discretionary optional service charge of 10% will be added to your bill and all proceeds go to all of our teams.