





Two courses 19.00 Three courses 25.00

To Begin

Optional extra course, supplements apply

Artisan Bread Flavoured Welsh butter (V,G,D)

5.95

Starters

Truffled Leek and Potato Soup Crispy leeks, warm bread (V,G,D)

Smoked Haddock and Parsnip Fishcake Curried mayonnaise, wilted spinach (F,E,Mu) Pressed Chicken and Herb Terrine Bacon jam, sourdough (G,D,SD)



Mains

Roasted British Reared Chicken Supreme Celeriac, potato and thyme galette, traditional sausage and bean cassoulet, bacon jam, Welsh cider jus (G.D.SD,C)

Sole Veronique Sautéed potatoes, wilted spinach, white grapes (F,D,C,SD)

Winter Risotto V

Squash, Jerusalem artichoke, vegan cheese, sage fritters, winter nuts, seed and cranberry crust (V,N)

Carmarthen Ham and Wild Mushroom Lasagne Rocket, red onion and caper salad (D,G,SD)



Desserts

Warm Chocolate Brownie

Honeycomb, chocolate salami, vanilla ice cream (V,G,D,S,N) Tarte Au Citron Textures of raspberry, lemon curd, raspberry crème Chantilly (V.D.G.E)

Winter Fruit Crumble Crème anglaise (V,G,D,E)

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

▼ Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.