



## À LA CARTE MENU

### TO NIBBLE

- Rosemary Bread** (V,G,SD) **£5.00**  
With balsamic oil
- Rosemary Bread** (V,G,D) **£5.00**  
With garlic butter
- Marinated Olives** (V) **£4.50**

### STARTERS

- Seared Scallop** (M,SD) **£13.50**  
Garden pea and wild garlic velouté, snow peas, crisp cured ham
- Charred Watermelon** (V,D,SD) **£9.50**  
Perl Las cheese, summer leaves, Perl Las cheese dressing, balsamic gel
- Welsh Pork Belly** (G,E,SD,Mu,C) **£8.50**  
Braised pork, celeriac purée, black pudding, London sauce jus, poached hen's egg
- Smoked Mackerel Mousse** (F,G,D,E,SD,Mu) **£8.50**  
Pickled cucumber, beetroot, horseradish cream
- Beetroot and Sprouted Lentil Falafel** (V,G,D,Se,E,SD) **£7.50**  
Candy crisps, curried Llaeth y Llan yoghurt houmous
- Glamorgan Sausage** (V,G,S,D,E,SD) **£7.00**  
Caerphilly cheese, balsamic gel, baby roots, pickled shallot, rocket, Welsh tomato chutney

## MAIN COURSES

**Steak Diane** (D,SD,Mu) **£38.50**  
Classic pan fried 6oz fillet of beef with smoked paprika potatoes, green beans, Diane sauce with mustard, mushrooms, olives and cream

**Welsh Sirloin Steak 8oz** **£34.00**  
Halen Môn salted chunky chips, roasted tomato, flat field mushroom, watercress

**Roasted British Lamb Rump** (D,SD) **£26.00**  
Tatws Pum Munud press, minted peas, summer greens, smoked carrot purée, lamb jus

**Roasted Salmon** (F,M,D) **£24.50**  
Textures of cauliflower, samphire, mussels and marinated raisins, herb oil

**Pan Fried British Chicken Breast** (D,SD) **£24.00**  
Leek purée, charred leek, sweetcorn, burnt shallot mash, braised gem lettuce, white wine cream sauce

**Halen Môn Salted Hake** (F,M,D,SD,Mu) **£22.00**  
Pan fried hake, squid ink, whitebait, potato, chorizo, shallot and mustard dressing

**Beetroot and Plant-Based Feta Ravioli** (V,G,SD) **£20.50**  
Roasted onion, beetroot ravioli, wilted spinach, red pepper sauce

**Spiced Plant-Based Linguine** (V,G) **£17.50**  
Garlic, chilli, peppers, tenderstem broccoli, kale, plant-based cream

## SAUCES

**Wild Mushroom Sauce** (V) **£3.75**  
**Brandy and Peppercorn Sauce** (D,SD) **£3.75**  
**Garlic Butter** (V,D) **£3.75**

## SIDES


**Grilled Tomato and Portobello Garlic Mushroom** (V,D) **£4.50**  
**Sautéed Garlic New Potatoes** (V) **£3.75**  
**Halen Môn Salted Chunky Chips** (V) **£3.75**  
**Panache of Vegetables** (V) **£3.75**  
**Seasonal Side Salad** (V,SD,Mu) **£3.75**

## DESSERTS

- Apple and Blackberry Crumble** (V,G,D,E,SD) **£8.50**  
Poached apple, blackberries, vanilla ice cream
- Rafters Salted Caramel Chocolate Bar** (V,S,D,E) **£7.50**  
Chocolate mousse, salted caramel, white chocolate aero, mixed berry Chantilly cream
- Eton Mess Bubble Waffle** (V,D,E) **£7.50**  
Maple glazed waffle, meringue, macerated strawberries, raspberry ripple ice cream
- Deconstructed Summer Berry Cheesecake** (V,G,N,PD,Se) **£7.50**  
Granola crumb, blackberry purée, summer fruits
- Welsh Cheese Board** (V,C,D,G) **£12.50**  
Caerphilly cheddar, Perl Las, Preseli brie and Pant-Ys-Gawn goat's cheese, with apple chutney, Welsh crackers, grapes and celery
- Selection of Sorbets and Plant-Based Ice Cream**  (M) **£6.00**  
Two scoops of your choice, served with fresh berries  
*Please ask your waiter for today's flavours*

### 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.

 Plant based, (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.