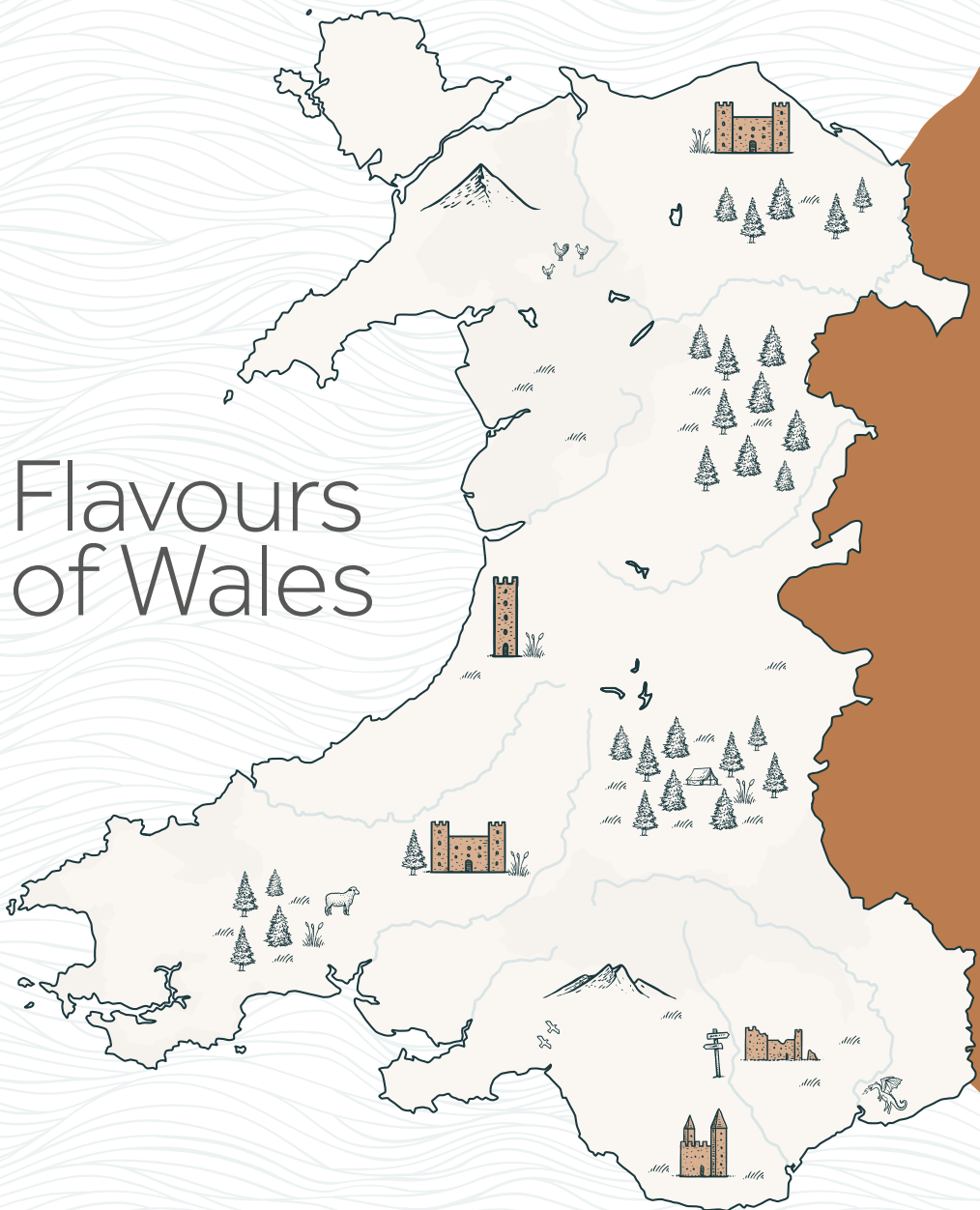


Flavours of Wales



Two courses **£24.50** per person
Three courses **£34.00** per person

To Nibble

Optional extra course, charges apply

Rosemary Bread with Balsamic Oil (V,G,SD) **£5.00**

Marinated Olives (V) **£4.50**

Starters

Heritage Tomato Salad (V,D,G)

Pant-Ys-Gawn goat's cheese, olive tapenade, tomato crisp, rye croute and basil

Welsh Rarebit (V,G,D,E,Mu,SD)

Made with Welsh butter, Welsh cheddar, Welsh mustard and Tenby Harbwr Ale, served on artisan sourdough with balsamic and watercress salad

Crispy Cumin Spiced Welsh Lamb Shoulder (D,E,G,SD,S,C)

Celeriac slaw, caper and raisin purée, smoked puy lentil vinaigrette

Ham and Hafod Cheese Croquettes (G,S,D,E,SD)

Matson sauce, Tiny Rebel beer pickled onions, pea shoot salad

Main Courses

Pan Fried Welsh Coast Grey Mullet (F,D,SD)

Crushed Pembrokeshire potatoes with Dulse seaweed, Valley asparagus and spinach, with lemon, caper and parsley dressing

Tenby Harbwr Ale Braised Monmouthshire Pork Belly (SD,D,G,E,Mu,S)

Black pudding, creamed Savoy and crispy kale, burnt apple purée, pork jus

Hook Farm Cauliflower Risotto (V,D,C,S)

Charred Welsh cauliflower, Welsh broccoli, butternut squash purée, peas, kale and sage, cheese crackling, toasted seeds

Welsh Sirloin Steak 8oz

Halen Môn salted chunky chips, roasted tomato, flat field mushroom, watercress
Supplement of £15.50

Desserts

Triple Chocolate Brownie (V,G,D,E,S)

Mario's clotted cream ice cream, honeycomb, Merlyn liqueur sauce

Valley Strawberry Pavlova (V,D,E)

Strawberry coulis, vanilla Chantilly cream

Toffee Apple and Fig Crumble (V,D,E,G)

Mario's Brecon honey ice cream

Welsh Cheese Board (V,C,G,E,D,Se,SD)

Perl Wen, Perl Las, Pwll Mawr smoked and Black Bomber cheese, served with artisan crackers, pear chutney, celery and grapes
Supplement of £6.50

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.

V 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.