



**£78 PER PERSON**

Includes one starter, main course, side,  
sauce and dessert

# TO BEGIN

## **Artisan Bread** (V,G,D)

Welsh butter with charcoal salt

# STARTERS

## **Gin Cured Salmon** (F,G,S,SE)

Tartlet, lime, radish, miso and soy

## **Salt Baked Celeriac** (V,G,N,S,E,SD,C)

Wild mushroom, spiced pumpkin, yeast and cashew nuts, mushroom ketchup, celeriac emulsion

## **Welsh Pork Belly** (G,SD,C)

Pig cheek, crackling, apple, smoked bacon, bourguignon sauce

## **Seared Scallops** (M,D,SD)

Vanilla salt, fennel, grape, herb beurre blanc

## **Duck Liver Parfait** (G,N,D,E,SD,Mu)

Brioche, apple, rhubarb, pickled mustard seeds

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies.

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# MAIN COURSES

## **Welsh Rack of Lamb** (G,D,E,SD)

Merguez sausage, capers, croutons, onion, slow cooked lamb shoulder shepherd's pie

## **Duck Breast** (G,N,D,SD)

Potato pave, confit leg, Roscoff onion, seed granola, carrot purée, hispi cabbage, Bigarade sauce

## **Roasted Herb Polenta** (V,G,S,Se,E,SD)

Red pepper purée, soy and sesame green beans, wild mushroom consommé

## **Wild Sea Bass** (FM,D,SD)

Caramelised cauliflower, creamed potato, pickled apple, girolle, mussel mouclade, sea herbs

# STEAK

All served with beef croquette, pickled onion and watercress salad, tomato crisp (G,D,E,SD)

**Welsh Beef Sirloin** 10oz/280g

**Scottish Beef Rump** 12oz/340g

**English Rib Eye** 10oz/280g

**Irish Beef Fillet** 7oz/220g (£10.00 supplement)

## **25oz Tomahawk Steak For Two To Share, Carved At Your Table**

£20.00 supplement

## **16oz Chateaubriand On The Tile For Two To Share**

Prime British fillet, cooked to your liking

£30.00 supplement

## **Steak on Six Mixed Grill Platter For Two To Share** (Cr,G,D,E,SD)

Half lobster, chicken breast, garlic prawns, Welsh lamb, 12oz Scottish rump steak

£40.00 supplement

## **Steak on Six Mixed Grill Platter For One** (Cr,G,D,E,SD)

Lobster, chicken breast, garlic prawns, Welsh lamb, 6oz Scottish rump steak

£20.00 supplement

# SIDES & SAUCES

Please select one side and one sauce per person included in your menu choice, additional items may be ordered and charged as taken.

## VEGETABLE SIDES £4.50 each

- Buttered Winter Vegetables (V,D)
- Creamed Spinach with Nutmeg (V,G,D)
- House Side Salad (V,SD)

## POTATO SIDES £3.60 each

- Dauphinoise Potatoes (V,D)
- Twice Cooked Chips (V)
- Truffle and Gran Levante Cheese Mashed Potato (V,D)

## SAUCES £3.60 each

- Béarnaise (V,D,E,SD)
- Cabernet and Shallot Jus (SD)
- Three Peppercorn with Cognac (D,SD)
- Blue Cheese Cream Sauce (D,SD)
- Forest Mushroom Cream Sauce (V,D,SD)
- Garlic Butter (V,D,SD)

# ADDITIONS

Enhance your main course with the addition of:

- Garlic and Chilli Shell On Prawns (Cr,D) Three £10.50 Six £18.50
- Half Lobster with Garlic Butter (Cr,D) £45.00

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# DESSERTS

## **Merlyn Crème Brulée** (V,G,D,E,SD)

Fennel sable, milk gel, sour lime, tuille

## **Chocolate, Chestnut and Blackberry** (V,G,S,D,E,SD)

Mirror glazed chocolate mousse cake, chestnut cream, poached blackberries

## **New York Style Vanilla Cheesecake** (V,G,N,D,E,SD)

Citrus zest and aromatics, sloe gin marmalade

## **Peanut, Banana and Cobnut** (G,D,E,N,PSD)

Caramelised banana, rum, banana cake, peanut parfait, banana croquette, cobnut crumble

## **Welsh Cheese Selection** (V,G,D,C,N)

Selection of local cheeses, fruit chutney, crackers, grapes, celery

# TO FINISH

## Hot Beverages

Please note that after dinner drinks are not included in the menu price and will be charged as taken

Single Espresso (V)	£4.45
Double Espresso (V)	£5.45
Americano (V,D)	£4.45
Cappuccino (V,D)	£5.45
Mochaccino (V,D)	£5.45
Macchiato (V,D)	£5.45
Café Latte (V,D)	£5.45
Flat White (V,D)	£5.45
Welsh Brew Tea Selection	£4.45
Hot Chocolate (V,G,D)	£5.45
Add Syrup Flavour	£1.00

## Liqueur Coffees (V,D,G)

Welsh Coffee with Penderyn Whisky	£9.95
Irish Coffee with Jameson Irish Whiskey	£9.95
Gaelic Coffee with Johnnie Walker Scotch Whisky	£9.95
French Coffee with Remy Martin VSOP Cognac	£9.95
Italian Coffee with Disaronno Amaretto	£9.95
Calypso Coffeewith Tia Maria	£9.95
Celtic Coffee with Welsh Merlyn Liqueur	£9.95

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