

A La Carte

Snacks

Bread & Butter

Starters

Wye Valley Asparagus

morel mushroom, chicken wing, wild garlic

Hot Smoked Chalk Stream Trout

pink fur potato, watercress, kombu

Butter Poached Mullet

rainbow chard, chive, scallop sauce

Mains

Coed y Brenin Venison

artichoke, pickled pear, Perl Las

Creedy Carver Duck

fennel, white grape, leg ragu

Pollock Fillet

crab crumpet, confit Pembrokeshire potatoes, broccoli

Three Courses - £79

Please note, we cannot guarantee the absence of trace amounts of any allergens within our menu.

Please speak to a member of staff if you have any questions

All prices are inclusive of VAT at the current rate. A discretionary service charge of 10% will be added to your bill.

Desserts

Penmaenuchaf Honey Cake
bergamot, Earl Grey, honeycomb

Passion Fruit Tart
buttermilk, lime, sorrel

Dark Chocolate
pistachio, sherry, Halen Mon caramel

Welsh Cheese
Hafod, Beechwood, Perl Wen, Golden Cenarth, Perl Las
rhubarb jelly, fruit bread, crackers
£6 Supplement / £16 Additional Course

Pecan tart
truffle, Perl Las, apple
£6 Supplement / £16 Additional Course

Filter, cappuccino or espresso coffee
served with petit fours ~ £6.00

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