



A La Carte

AVAILABLE DAILY 12-2PM & 6:30-8:30PM

Starters

Wood Pigeon

duck liver, fig, port

Welsh Truffle Tortellini

artichoke, mushrooms, Snowdonia Black Bomber

Monkfish

salsify, leeks, hazelnut and nori

BBQ Heritage Beetroot

Pant-ys-Gawn, pine nut

Mains

Coed y Brenin Venison

brassica, Perl Las, celeriac

Corwen Pork Loin

charred apple, parsnip, Bala black pudding

Steamed Lemon Sole

broccoli, scallop, foraged sea herbs

Malt Barley

confit yolk, cauliflower, black garlic

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

Lemon Curd

yuzu, white chocolate, fig leaf ice cream

Brown Sugar Tart

Welsh rum, raisin, Earl Grey tea

Dark Chocolate

pear, douglas fir, tonka bean

Cheese

Perl Wen

butter waffle, Penmaenpool honey, Welsh truffle, blackberries

£6 Supplement / £16 Additional Course

British Cheese Selection

Black Cow, Perl Wen, Baron Bigod,
Smoked Poacher, Kidderton Ash, Baby Blue
quince jelly, chutney, fruit bread, crackers

£6 Supplement / £16 Additional Course

Coffee

filter, cappuccino or espresso coffee served with petit fours

£6 Supplement

Three Courses - £79



Tasting Menu

SERVED TUESDAY TO SUNDAY 6:30-8:30PM

Chalk Stream Trout & Hafod Cheddar

Welsh Milk Bread & Cultured Butters

Crab Custard

Welsh Truffle Tortellini

Monkfish

Coed y Brenin Venison

Lemon Posset

70% Dark Chocolate

£96

Tasting menu designed to be taken by the whole table.
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