



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

Whipped Pant-Ys-Gawn

heritage beetroot, rocket pesto, fennel crackers

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

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

Lemon Curd

yuzu, white chocolate, fig leaf ice cream

Duck Egg Tart

honeycomb, raspberries, lemon verbena

Dark Chocolate

pear, douglas fir, tonka bean

Cheese & Coffee

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

Three Courses - £79



Tasting Menu

SERVED DAILY 12.30 - 2.30PM and 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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Tea Selection

Black Tea

Darjeeling

The 'Champagne' of teas with notes of Muscatel and subtle floral aroma.

Black Assam

The ultimate breakfast tea, strong and bursting with flavour.

Earl Grey

A perfectly focused classic-rich Ceylon tea, scented with zesty bergamot.

Decaffeinated Ceylon

Rounded, smooth, warming, without caffeine.

Green Tea

Organic Jade Sword

Fresh, organic green tea, selected for its sweet, spring flavour.

Herbal Infusions

Lemon and Ginger

A delightfully zesty lemon with spice, warmth and flavour creates a wonderfully bright and invigorating sensation. Caffeine free.

Peppermint

A striking peppermint tea with a fresh minty flavour.

Rooibos

Soft honeyed and gently tangy with a hint of bitter orange.

Chamomile

Natural whole flowers give a clean and fresh infusion with a clear chamomile taste.

Mixed Berry

A fruity and summery berry infusion. Caffeine free.

£6 with petit fours