



A La Carte

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

Starters

Braised Beef Cheek

celeriac & wasabi

Smoked Pwll Mawr Tortellini

nasturtium, chestnut mushroom, Welsh truffle

Halibut Loin

baby gem, kombu, crispy potato

Duck Liver Terrine

ginger cake, preserved cherries, hazelnut

Mains

Creedy Carver duck

butternut squash, date, five spice

Line Caught Pollock

mussels, confit potato, sea herbs

Corwen Pork

January king cabbage, pear, black pudding

Potato Dumplings

artichoke, black garlic & watercress

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

Poached Rhubarb
mascarpone & ginger

Passionfruit Curd
caramelised pastry & vanilla

Dark Chocolate Mousse
miso caramel, buttermilk, lime

Cheese

Perl Las
bara brith, port & grapes

£6 Supplement / £14 Additional Course

Welsh Cheese Selection
Hafod Cheddar, Perl Wen, Pwll Mawr, Celtic Promise, Perl Las
quince jelly, chutney, fruit bread, crackers

£6 Supplement / £14 Additional Course

Dessert Wine and Port by the Glass 75ml

Fairview La Beryl Blanc, Paarl, South Africa 2022 £9
Château Delmond, Sauternes, France 2022 £10
10yr Tawny Port, Noval, Porto, Portugal NV £9

Three Courses - £79

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Tasting Menu

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

**Welsh Black Beef
Sweetbread & Caviar
Hafod Cheese**

Welsh Grain Bread & Cultured Butters

Pembrokeshire Crab Custard

Welsh Truffle Tortellini

Halibut

Creedy Carver Duck

Welsh Cheese Selection

£14 Additional Course

Lemon Posset

70% Dark Chocolate & Buttermilk

£96

Tasting menu designed to be taken by the whole table.

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