A la carte menu

Starters

Beer battered scallops, pea puree, straw chips, tartare sauce £11.50

Capel Cowin crispy hen's egg, sausage lollipop, tomato ketchup mousse £7.25

Seared pigeon breast, smoked mash, sweet & sour baby onions, chefs jus (g) £8.00

Bread board: handmade breads, sundried tomatoes, pesto, roasted garlic £4.95

As a starter or main course

Feta, courgette & mint ravioli, roasted cherry tomatoes, dressed rocket, burnt shallot butter (v) £7.50/£18.50

Main course

Venison, beetroot dauphinoise, spinach puree, roasted heritage carrots (g) £22.00

Line caught sea bass, vegetable ribbons, pesto, balsamic potatoes, black garlic butter (g) £21.00

Baked beetroot, cumin mascarpone, spinach, carrot mash (v,g) £15.50

Eynon's 40 Day Aged rib-eye steak, confit tomato, grilled mushroom, hand cut chips (g) £25.00

Chicken fillet, leek & bacon sauce, green beans, hand cut chips (g) £17.50

FOOD ALLERGIES & INTOLERANCES

BEFORE ORDERING, PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

(V) VEGETARIANS (G) GLUTEN FREE WITH ADJUSTMENTS, PLEASE SPECIFY WHEN PLACING YOUR ORDER

Side dishes

Black garlic bread with hot garlic butter (v) £3.25

Roasted heritage carrots, cumin butter (v,g) £3.25

Baby gem, rocket, red onion, parmesan, herb vinaigrette (g) £3.25

Seasonal greens (v,g) £3.25

Hand cut chips (v,g) £4.00

Dessert

Strawberry panna cotta, meringue, balsamic sugar, strawberry gel (g) £7.50

Chocolate mousse, raspberry crémeux, chocolate ganache, Chantilly cream (v,g) £9.25

Mansion House treacle tart, lemon curd, pistachio ice cream (v) £7.25

Praline cheesecake, pink praline cream, chocolate, pink praline brittle (v) £7.95

Affogato (v,g)   add a little Amaretto to the Affogato   £4.95/£6.95

For our Welsh cheese board selection please ask a member of the team
which local cheeses we have available today £12.00