



A la Carte Menu

Celeriac & Truffle Soup, Mushroom Croutons *gf v ve*
£7.50

Pickled Scorched Mackerel, Tomato Fondue, Fennel, Crispy Shallots
£8.50

Smoked Chicken & Ham Hock Terrine, Beetroot & Raisin Chutney, Frisee
£9.00

Scallops, Pork Fat Remoulade, Pickled Sprout Leaves, Bacon Stock
£11.00

Roast Turkey, Roast Potatoes, Pigs in Blanket, Stuffing,
Parsnip, Red Cabbage, Sprouts in Bacon
£24.50

Roast Salmon, Jerusalem Artichoke, Kale, Salted Swede, Hazelnuts
£22.95

Venison Haunch, Beetroots, Sprouts, Celery Jam, Chicory & Coco
£26.50

Vegetable Cottage Pie, Pumpkin Gravy, Cavolo Nero, Pumpkin Seeds *gf v ve*
£19.50

Christmas Pudding, Brandy Sauce *gf v ve*
£8.00

Apple & Cranberry Crumble, Vanilla Custard *v*
£8.50

Chocolate Ganache, Clementine Marmalade, Candied Walnuts *v*
£8.50

Chapel Cheeseboard with a selection of 3 quality Welsh Cheeses
Perl Las/ Perl Wen/ Hafod Organic Cheddar with Cradocs Crackers & Apple Chutney
£10.50

Coffee and Mince Pies
£3.95

*gf = Suitable for Gluten free / v = Suitable for Vegetarian / ve = vegans
Please advise of any dietary requirements before ordering.*