



A la Carte Menu

Cauliflower Soup, Lemon and Poppy Seed **gf v ve**
£7.50

Mozzarella, Cured Tomatoes, Olives, Shallots, Rocket **gf v**
£9.50

Chicken Press, Almond Puree, Pickled Cucumber **gf**
£10.50

Warm Scallop Escabeche, Carrot, Shallot, Orange **gf**
£11.95

Fresh Local Seeded Wholemeal Bread & Butter **v**
£3.50

Curried Butternut, Lime Pickle, Couscous, Yogurt, Coriander **v ve**
£20.00

Crisp Pork Belly, Cauliflower, Turnips, Radish, Kale **gf**
£24.50

Roast Cod, Hazelnuts, Fennel, Parsnip, Tender-stem, Seafood Bisque **gf**
£25.50

Beef Fillet Steak, Perlas Butter, Sauté Potatoes, Wasabi Leeks **gf**
£27.00

Side Dish of New Potatoes or Seasonal Greens **v gf**
£3.50

Rhubarb Cheesecake, Jumbo Oat Granola **v**
£8.50

Passion fruit Parfait, Chocolate Mousse, Lime, Almonds **gf v**
£8.50

Rum Roasted Pineapple, Oat Milk Porridge, Oat Milk Granite **v ve**
£8.50

Welsh Cheese, Ale Chutney, Cradocs Crackers **v**
£12.50

v = Vegetarian

ve = Vegan

gf = Gluten Free

**For information regarding allergens and intolerances,
please ask a member of our team who will be happy to help**