



## A la Carte Menu

Asparagus, Potato Salad, Pickles & Capers **gf v veo**  
£8.50

Prawn Cocktail, Baby Gem, Brioche Crumb  
£9.50

Feta Cheese, Sunflower Seeds, Watermelon, Pea Salad, Marjoram **gf v**  
£9.00

Pea & Ham Soup, Ham Hock, Wholemeal Crumb  
£7.50

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

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Lamb Rump, Lamb Belly, Salsa Verde, Courgette, Peas & Feves **gf**  
£27.50

Sea Trout, Baby Gem, Beurre Noisette, Shrimp, Turnips, Spring Onion Confit **gf**  
£26.00

Fennel Gnocchi, Tomato Consommé, Heritage Tomatoes, Radish, Basil & Olives **v ve**  
£20.00

Roast Chicken Breast, Salt Baked Carrot, Spring Greens, Chervil Potatoes **gf**  
£24.50

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

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Vanilla Panna Cotta, Strawberry, Black Pepper Aber **v**  
£8.50

Carrot Cake, Vanilla Ice-Cream, Celery Jam **v n**  
£8.50

Chocolate Delice, Orange Mascarpone, Chocolate Sablé **v**  
£8.50

Trio of Welsh Cheeses, Ale Chutney, Cradocs Crackers **v**  
£12.50

**v = Vegetarian**   **ve = Vegan**   **veo = Vegan Option**   **gf = Gluten Free**   **n = contains nuts**

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