



A la Carte Menu

Leek & Potato Soup, Croutons **v ve**
£7.50

Mackerel, Heritage Tomato, Olive, Cucumber, Bread
£8.50

Roasted Vegetable Salad, Garlic Emulsion, Cavolo Nero, Pumpkin Seeds **gf v ve**
£8.00

Guinea Fowl, Barley Risotto, Lemon Crème Fraîche, Pine Nuts
£11.50

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

Welsh Fillet of Beef, Salt Baked Beetroots, Kale, Sweet Celery, Chocolate & Hazelnuts **gf n**
£30.50

Roasted Sea Bream & Scallop, Lemon Polenta, Fennel, Wild Rice, Watercress **gf**
£27.50

Courgette Risotto, Cherry Tomatoes, Confit Garlic, Sunflower Seeds, Gem **v ve gf**
£21.00

Pork Loin Steak, Summer Bean Stew, Crispy Capers, Seasonal Greens **gf**
£24.50

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

White Chocolate Cheesecake, Peach, Almonds, Marzipan **v n gf**
£8.50

Chilled Rice Pudding, Roast Plum, Macadamia Nuts **v n gf**
£8.50

Chocolate Crèmeux, Brownie Crumb, Sea Salt **v**
£8.50

Trio of Welsh Cheeses, Ale Chutney, Cradocs Crackers **v**
£13.50

Selected Parisella's Sorbets, Roasted & Fresh Seasonal Fruit, Crispy Granola **ve v n gf**
£8.50

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**