



12th – 19th September 2025



RESTAURANT WEEK

Two Courses £35 per person
Three Courses £45 per person

To Nibble

Optional course, supplement applies

Home Baked Seeded Bread

Seaweed butter (V,D,W)

£5.50

Starters

Roasted Cauliflower Velouté

Smoked cheddar bon bon, chive oil (V,W,D,E)

Spiced Lamb Terrine

Snow pea and celeriac remoulade, yoghurt, flatbread (W,S,E,C,D)

Smoked Haddock

Welsh rarebit, tomato salad, tarragon emulsion (F,W,D,E,S D,MU)

Seaweed Crumpet

Beetroot cream, aubergine caviar, black garlic ketchup, celeriac (V,W,S,C,SD)

Mains

Roasted Cod

Smoked bacon and thyme oat cake, citrus courgette linguini, seafood bisque emulsion (O,F,CR,E,SD,C)

Welsh Rump Steak

Smoked potato purée, broccoli, onion three ways, peppercorn sauce (W,D,SD,C)

Supreme of Chicken

Confit leg, potato terrine, peas, lettuce, pancetta, chicken butter sauce (D)

Baked Onion & Welsh Beer Tart

Goat's milk curd, braised leeks, broccoli, dill and hazelnut crumb (V,W,D,SD,H)

Desserts

Banoffee Meringue

Caramelised banana, chocolate sorbet (V,S)

Glazed Lemon Tart

Poached cherries, rhubarb ice cream (V,W,SD,D,E)

Chocolate Mousse

Salted caramel, fudge, peanuts (V,P,S,E,D)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian